

MINNESOTA FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
May 21, 2024

Today's meeting was held in Room B144, Orville L. Freeman Building, 625 Robert Street North St. Paul and via Microsoft Teams Video Conferencing platform.

The meeting was called to order at 1:30 PM.

Members present included: Courtney Bidney, Chris Gindorff, Amy Johnston, Jamie Kirkpatrick, Angie Wheeler, Julia Selleys, Chris van Twuyver, Jamie Pfuhl, Steven Foster, Ruth Meirick, Derick Davis, Erin Mertz, Caldoun Abuhakel, Brent Kobielush, and Luke Meier.

Visitors present included: Keri Plude, Amy Zagar, Jim Topie, Julia Goldman, Mike Thompson, Brian Yager, Daniel Webber, Sadie Gannett, Jodie Burke, Jeff Luedeman, Julie Wagendorf, Meghan Melheim, Michelle Medina, Stan Osuagwu, Steve Barthel, Alida (Sorenson) Siebert, Mathew Gerths, Natasha Hedin, Evan Powell, Jennifer Stephe, Mike Smith, David Smith, David Read, Andrea Vaubel, Sana Elassar, and Megan Jansa

1. Dates and links

- [Apply to become a member of the Food Safety and Defense Task Force](#)
- [Investigations of Foodborne Illness Outbreaks – CORE table](#)
- [University of Minnesota Freeze Drying Webpage](#)

2. The minutes from the March 2024 meeting were accepted with no comments.

3. Member and Visitor Updates

Ruth Meirick (Minnesota Farm Bureau): Ruth shared that they have been monitoring H5N1 and interstate movement of cattle. Ruth recently visited the Santa Teresa international cattle crossing in New Mexico. It was mentioned that this might be a good idea for a future meeting agenda topic.

Amy Johnston (University of Minnesota Extension (U of MN)): Amy shared that the University is working on developing freeze-drying education and training materials. A webpage link is provided above.

Erin Mertz (Ecolab): Erin shared that they are also focusing on H5N1 tracking. She recently attended the Food Safety Summit in Rosemont, Illinois and had a meeting with the Illinois Institute of Technology (who is partnering with industry) and they presented their top 5

priorities – H5N1 and pasteurization, ag water rule, traceability, food chemical safety, nutrition.

Michelle Medina (Minnesota Department of Agriculture (MDA)): Katherine is the Division Director for the Food and Feed Safety Division at the MDA. However, she is currently working on the Office of Cannabis Management (OCM) implementation. She will be sharing additional updates during her presentation later in the meeting.

Sana Elassar, (U.S. Food and Drug Administration (FDA HAF1W)): Sana shared that they have been working with the MDA on several outbreaks, and mentioned the CORE outbreak table, linked above.

Chris van Twuyver (FDA HAF1W)): Chris recently returned from a ninety-day detail. He will be attending a joint meeting with CFSAN and OHAFO this week.

Alida Sorenson (Food and Feed Safety Division (FFSD, MDA)): Alida shared that they are working on several *Listeria* and *Salmonella* outbreaks. The team will be welcoming Journey Gosselin as the new Food Business Navigator starting June 5.

Chris Gindorff (Hy-Vee, Inc.): Hy-Vee has acquired an Indiana store chain and is working on building a food safety team. Hy-Vee now also has a representative on the Iowa Food Safety Task Force.

Stan Osuagwu (Home Chef): Stan connected with Carrie Rigdon (AFDO) at the Food Safety Summit earlier this month. This is his first meeting.

Luke Meier (North Central States Regional Council of Carpenters (NCSRC)): Luke shared that their 8-hour awareness training for end users is complete. The training has been shared with Nebraska and Iowa members.

4. **MDA Legislative Updates**

Michelle Medina, Government Relations Coordinator, MDA shared recent legislative updates. Her presentation slides are attached.

5. **AFDO Guidance for Developing HACCP Plans**

Jim Topie, Food, Pools, and Lodging Services, Minnesota Department of Health (MDH) provided a high-level overview of a guidance document and associated references. The document is attached.

6. **Task Force Admin Updates**

Terms of Reference

Members reviewed the updated 2024-2025 Terms of Reference and discussed that even

though participation is up, engagement is down. There was additional discussion around “revitalizing” the task force, especially with a new batch of members coming in this summer. The following brainstorming ideas were shared:

- Trainings:
 - Small to midsize business workshop for specialized process HACCP plans; short training and then a hands-on component
- Other Engagement:
 - Interacting with the Minnesota State Fair
 - Recommendations on policy to the MDA
 - Survey of the task force members and participants for ideas on improvement
 - Survey of small to mid-sized firms: “what do you need?”
- Potential Meeting/Agenda Ideas:
 - Tours at facilities
 - Meetings at various locations
 - Subcommittee working group for specific topics
 - Networking options (break in the middle of meetings)
 - Hold a special meeting to discuss the goals and objectives of the task force; number of meetings per year; structure; strategic planning
 - Presentation by new member Derick Davis
 - Bird flu update
 - Food defense/intentional contamination (FPDI)

Members voted to approve the proposed Terms of Reference. There was consensus around scheduling a special strategic planning meeting once new members are on board to further discuss these ideas.

Membership

This is the last meeting for Courtney and Chris serving in their Chair and Vice-Chair roles. Andrea Vaubel, MDA Deputy Commissioner recognized them for their service on the task force and presented them with a certificate of recognition signed by the MDA Commissioner, Thom Petersen.

The 6 membership vacancies have been posted on the Secretary of State website. The link can be found above. Please consider applying if you are interested in serving on the task force. The vacancies will remain posted until filled. Feel free to reach out to Natasha Hedin with any questions.

7. Member Update

Erin Mertz, Ecolab provided a member update. Her slides are attached.

8. Potential Agenda Items for July – See Task Force Admin Updates Above

MN FOOD SAFETY AND DEFENSE TASK FORCE
Meeting Minutes
May 21, 2024

Attachment 1
Task Force Slide Deck

Minnesota Food Safety and Defense Task Force

May 21, 2024

Agenda

1:30 p.m. – 2:00 p.m.	Welcome and Around the Room	Courtney Bidney, General Mills
2:00 p.m. – 2:20 p.m.	MDA Legislative Updates	Michelle Medina, MDA
2:20 p.m. – 2:40 p.m.	AFDO Guidance for Developing HACCP Plans	Jim Topie, Food, Pools, and Lodging Services, MDH
2:40 p.m. – 3:00 p.m.	Terms of Reference Member Vacancies	Natasha Hedin, MDA
3:20 p.m. – 3:30 p.m.	Solicit Agenda Items for July	FSDTF membership and participants

Welcome and Around the Room

- Call for changes to the March Meeting Minutes
- Around the Room
 - Share any updates regarding your organization, conferences, or trainings you attended, job opportunities, etc.
 - Type your name into the meeting chat box
 - Call on the individual after you



FSDTF Legislative Update

Michelle Medina, Director of Government Relations

May 21, 2024

2024 Legislative Session

- Started on Monday, February 12
- Ended on Sunday/Monday, May 20
- Bonding, policy and supplemental budget year
- Food provisions are in multiple bills
 - [Environment and natural resources supplemental budget bill.](#)
 - [Omnibus Agriculture, Commerce, Energy, Utilities, Environment and Climate supplemental appropriations](#)
 - Food waste, farmers market grants, meat training, AURI, sunsets, food sampling, honey, grants,

Food Waste Definitions

Environment and natural resources supplemental budget bill.

- Line 33.14-35.23 (Legislative declaration, effective day following final enactment)
- Preferred activities to accomplish statewide waste management goals with respect to surplus food and food waste
- New definitions in the section for: diversion for animal consumption, food, food scraps, food waste, surplus food, upcycling, etc.

Definitions

(6) "food" means a raw, cooked, processed, or prepared substance, beverage, or ingredient used for, entering into the consumption of, or used or intended for use in the preparation of a food, drink, confectionery, or condiment for humans or animals;

(7) "food scraps" means inedible food, trimmings from preparing food, and food-processing by-products. Food scraps does not include used cooking oil, grease, any material fitting the conditions of adulteration under section 25.37 or 34A.02, or food that is subject to a governmental or producer recall and that cannot be made to be safe for human or animal consumption;

(8) "food waste" means all discarded food, surplus food that is not donated, food scraps, food fitting the conditions of adulteration under section 25.37 or 34A.02, and food subject to governmental or producer recall and that cannot be made to be safe for human or animal consumption;

(11) "surplus food" means food that is not sold or used and that is still safe to be consumed by humans or animals. Surplus food does not include food damaged by pests, mold, bacteria, or other contamination; food that is subject to governmental or producer recall due to food safety and that cannot be made to be safe for human or animal consumption; or any material fitting the conditions of adulteration under section 25.37 or 34A.02; and

(12) "upcycling" means capturing, processing, and remaking parts of food and food scraps into new food products for human or animal consumption when the parts of food and food scraps do not fit the conditions of adulteration under section 25.37 or 34A.02.

Farmers Market Grant Technical Changes

- Lines 9.14-9.23
- Expands eligible uses for the appropriation for farmers' market infrastructure grants to support nutrition programs, to include costs like service fees and staff capacity, and allows for cost sharing.

(g) \$100,000 the first year and \$100,000 the second year are to award and administer grants ~~for infrastructure~~ and other forms of financial assistance to support EBT, SNAP, SFMNP, and related programs at farmers markets. Notwithstanding Minnesota Statutes, section 16A.28, any unencumbered balance does not cancel at the end of the first year and is available in the second year. This is a onetime appropriation.

Farm-to-Institution

- Lines 15.21-16.7

(5) ~~\$1,150,000 the first year and \$1,150,000 the second year are~~ is for providing more fruits, vegetables, meat, poultry, grain, and dairy for children in school and early childhood education ~~centers~~ settings, including, at the commissioner's discretion, providing grants to reimburse schools and early childhood education ~~centers~~ and child care providers for purchasing equipment and agricultural products. Organizations must participate in the National School Lunch Program or the Child and Adult Care Food Program to be eligible. Of the amount appropriated, ~~\$150,000 each year~~ is for a statewide coordinator of farm-to-institution strategy and programming. The coordinator must consult with relevant stakeholders and provide technical assistance and training for participating farmers and eligible grant recipients. ~~The base under this clause is \$1,294,000 in fiscal year 2026 and each year thereafter;~~

Agricultural Utilization Research Institute

- Lines 34.7-34.10, effective day following enactment.

(d) \$225,000 the first year is to support food businesses. This is a onetime appropriation and is available until June 30, 2026.

Food Sampling and Demonstration

- New language added
 - Lines 57.16-57.27; effective day following final enactment

Subd. 2. **Food sampling and demonstration.** (a) Food used in sampling and demonstration must be obtained from sources that comply with Minnesota Food Law.

(b) Raw animal, raw poultry, and raw fish products must not be served as samples.

(c) Food product sampling or food product demonstrations, including cooked animal, poultry, or fish products, must be prepared on site at the event.

(d) Animal or poultry products used for food product sampling or food product demonstrations must be from animals slaughtered under continuous inspection, either by the USDA or through Minnesota's "Equal-to" inspection program.

(e) The licensing provisions of sections 28A.01 to 28A.16 shall not apply to persons engaged in food product sampling or food product demonstrations.

Food Sampling cont.

- Lines 58.1-58.19 (All are effective the day following final enactment.)

Subd. 3. **Food required to be provided at no cost.** Food provided through food product sampling or food product demonstrations must be provided at no cost to the individual recipient of a sample.

Subd. 5. **Food safety and equipment standards.** (a) Any person conducting food product sampling or food product demonstrations shall meet the same food safety and equipment standards that are required of a special event food stand in Minnesota Rules, parts 4626.1855, items B to O, Q, and R; and 4626.0330.

(b) Notwithstanding paragraph (a), a handwashing device is not required when only prepackaged food samples are offered.

Subd. 7. **Signage.** A food product provided through food product sampling or food product demonstrations must be accompanied by a legible sign or placard that lists the product's ingredients and major food allergens.

Taskforce Sunset Extensions

- Extends the expiration date of the Organic Advisory Task Force from June 30, 2024 to June 30, 2034.
 - Line 59.17-61.11
- Extends the expiration date of the Food Safety and Defense Task Force from June 30, 2027 to June 30, 2037.
 - Line 58.20-58.21
- Both are effective day following final enactment

Sale of Imitation Honey

- Lines 58.22-59.16

Subd. 4. Food consisting of honey and another sweetener. Consistent with the federal act, the federal regulations incorporated under section 31.101, subdivision 7, and the prohibition against misbranding in sections 31.02 and 34A.03, the label for a food in semblance of honey and consisting of honey and another sweetener must include but is not limited to the following elements:

(1) a statement of identity that accurately identifies or describes the nature of the food or its characterizing properties or ingredients; and

(2) the common or usual name of each ingredient in the ingredient statement, in descending order of predominance by weight.

Meat Cutting and Butchery Grants

- Lines 17.1-18.17

(8) \$225,000 the first year is to provide grants to secondary career and technical education programs for the purpose of offering instruction in meat cutting and butchery.

Notwithstanding Minnesota Statutes, section 16B.98, subdivision 14, the commissioner may use up to 6.5 percent of this appropriation for administrative costs. This is a onetime appropriation. Grants may be used for costs, including but not limited to:

- (i) equipment required for a meat cutting program;
- (ii) facility renovation to accommodate meat cutting; and
- (iii) training faculty to teach the fundamentals of meat processing.

A grant recipient may be awarded a grant of up to \$75,000 and may use up to ten percent of the grant for faculty training. Priority may be given to applicants who are coordinating with meat cutting and butchery programs at Minnesota State Colleges and Universities institutions or with local industry partners.

Thank You!

Questions?

Director of Government Relations, Michelle Medina

michelle.medina@state.mn.us

Task Force Admin Updates

Natasha Hedin, MDA

Member Vacancies

- Six terms expire on 06/30/2024
 - Steven Foster – At-large Member
 - Chris Gindorff - At-large Member
 - Courtney Bidney – Health or Food Professional
 - Brent Kobielush – Health or Food Professional
 - Julia Selley – Local Food Inspection Agency Representative
 - Caldoun Abuhakel – Food-oriented Consumer Group Representative
- All Governor-appointed

Vacancy Process

- Notice of vacancy posted 45 days before term end
- Vacancies are published on the [Open Positions](#) page
- Posting will remain live until a seat is filled
- Applications must be accepted for a minimum of 21 days

Re-Appointment

- No limit on number of terms members can serve
- Members who wish to be considered for re-appointment must submit the online application after the publication date so that their name is in the applicant list.

Member Expectations

- Attend all meetings and functions
- Promote the task force with senior management in your respective organization
- Stay informed about the organization's mission, services, policies and programs
- Keep up to date on developments in the organization's field
- Assist the task force in carrying out its fiduciary responsibilities
- Provide presentations by new representatives of the task force on your respective role and how it relates to food safety
- Review agenda and supporting materials prior to meetings
- Serve on subcommittees and offer to take on special assignments

Chair and Vice-chair Positions

- Appointed members will elect a Task Force chair every four years
 - The chair will be a member of the food industry or academia
- Appointed members will elect a Vice-Chair to serve in the absence of the chair.
 - The vice-chair will represent the task force for a period of four years at which time, if the appointed members choose, the vice-chair can become chair.
- General attendees are not allowed to vote

Member Update

Erin Mertz

Director RD&E, Corporate Food Safety and Public Health



About Me

- Family: Nick, Lauren (17), and Caitlin (15)
- Pets: dog pepper, two lizards, and a hermit crab
- Interests and Hobbies: Anything my kids are doing, reading, Krav Maga, being outdoors home or at the cabin



Career Highlights



- Education

- University of Wisconsin – La Crosse (BS in Microbiology)
- Starting MBA in September



- English teacher in Jinan, China
- Abbott Northwestern and University of Minnesota
- Ecolab

- Antimicrobial Anchor Team microbiologist
 - New product development
 - New method development
 - Standard method product testing



- R&D Product Development

- Institutional Foodservice and Healthcare divisions as a project lead for regulated innovation projects and overseeing product categories

- NA Food & Beverage Technical Support team

- Phone support for our field sales team
- Training customers and new associates
- Troubleshooting microbiology issues at customer sites (finished product spoilage, environmental pathogen concerns, etc.)

- Corporate Food Safety and Public Health (FSPH)

- Work closely with our divisions globally on FSPH programs and policy

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Help business thrive by protecting their reputations and their bottom line.

Ecolab's History

M.J. Osborn founds Economics Laboratory (EL)	1923
EL goes public	1957
Pioneers CIP technology	1961
Introduces Solid Power®	1981
Ecolab Inc. on the NYSE	1986
Launches 3D Trasar™ Technology	1988
Acquires Kay Chemical	1994
Acquires Nalco Water	2011
Acquires Laboratoires Anios	2017
Launches ECOLAB3D™ platform	2019
Acquires Purolite	2021
100-year anniversary	2023



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Prevention



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and lodging



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processing



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Actively survey the food safety and public health landscape for relevant information and translate into actionable guidance

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Standard Setting



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PANDEMIC FOOD INDUSTRY**

presented by Linda Okpala, GFSI,
with guest Lisa Robinson, Vice President,
Global Food Safety & Public Health,
Ecolab

Business and Tech

Home » Future of Work » Prioritizing the Safety and Well-Being of Employees

FUTURE OF WORK

Prioritizing the Safety and Well-Being of Employees



Matt Branson
Vice President and General Manager, Facilities &
Government, [Ecolab](#)



01/03/2022

Meeting 2022 Head on with Revamped Hotel Cleaning Protocols

Confidence in cleanliness may be a deciding factor in both an individual hotel's success and the continuing return to travel.

Dr. Elaine Black, Director Food Safety and Public Health, Ecolab



Home » Magazine » Equipment & Technology » Technology is helping housekeeping departments stay ahead of the curve

Magazine Equipment & Technology

TECHNOLOGY IS HELPING HOUSEKEEPING DEPARTMENTS STAY AHEAD OF THE CURVE

By [Kostuch Media Ltd.](#) - March 4, 2022

Home » Magazine » Guests expect more when it comes to hotel cleaning and sanitation standards

Magazine Operations

GUESTS EXPECT MORE WHEN IT COMES TO HOTEL CLEANING AND SANITATION STANDARDS

By [Kostuch Media Ltd.](#) - March 4, 2022




Cover Story

An Opportunity to Reimagine: How the Pandemic Can Improve Our Global Food System



Ecolab's Emilio Tenuta, Vice President of Corporate Sustainability



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Laundry Under Greater Scrutiny As Hospitals Shore Up Against Infections



ENVIRONMENTAL SERVICES
EPA disinfectant-testing guidelines
July 6, 2018 By Elaine Black, Ph.D.
New and updated rules for products used by hospital environmental services.



Call for Agenda Items

July 2024 – 1:30 – 3:30 pm

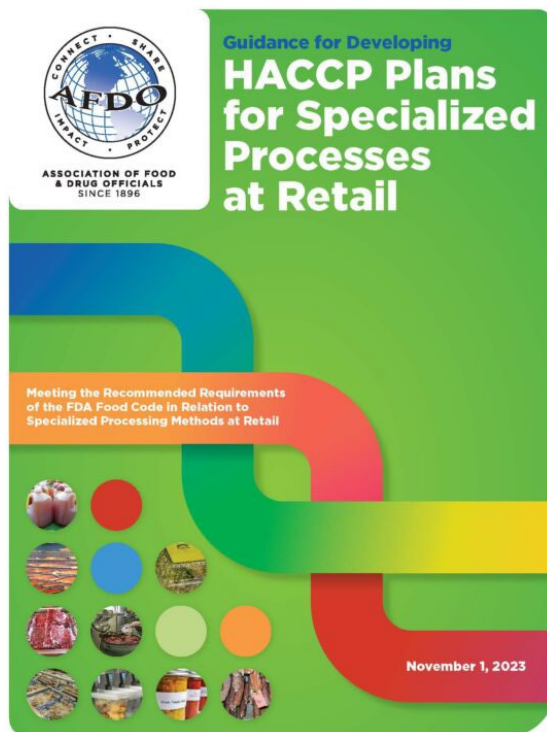
- New Member Update

Thank you

MN FOOD SAFETY AND DEFENSE TASK FORCE
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May 21, 2024

Attachment 2
AFDO Guidance for Developing HACCP Plans

AFDO Guidance for Developing HACCP Plans for Specialized Processes at Retail 11/28/23



The AFDO HACCP workgroup has completed a complete revision of the 2014 original version of the **Guidance for Developing HACCP Plans for Specialized Processes**.

ACKNOWLEDGEMENTS

Jonathan Wheeler, SC Department of Health and Environmental Control

J. Joseph Corby, Association of Food and Drug Officials

Felissa Vazquez, Buncombe County HHS (NC)

Melissa Ham, Hoke County HHS (NC)

James Topie, Minnesota Department of Health

Dr. Dana Hanson, NC State University

Dr. Ellen Shumaker, NC State University

Dr. Benjamin Chapman, NC State University

Dr. Jonathan Campbell, Pennsylvania State University

Dr. Evelyn Watts, Louisiana State University

The AFDO HACCP workgroup named above wishes to acknowledge with gratitude the work of all contributors to the 2014 original version of this guidance. We also express our gratitude to representatives of the FDA Retail Food Branch and to numerous representatives from state and local jurisdictions who provided feedback on this material and guidance regarding specific topics.

This 360-page guidance document is intended to provide regulators and retail food operators with valuable information regarding the development and implementation of HACCP plans for *specialized processes* conducted in *retail food* establishments. These HACCP plans require pre-approval by the regulatory authority. The authors have made every effort to present this information in as clear a format as possible. However, it is essential that retail operators fully understand the risks and the required control measures before engaging in these processes. This material is not intended for use by commercial food processors or manufacturers.

FOREWORD

The Food Code is a model code that represents FDA's best advice for a uniform system of provisions that address the safety and protection of food offered at retail and in food service. While the FDA Food Code is not a regulation, it is offered for adoption as regulation by local, state, and federal governmental jurisdictions that have been delegated compliance responsibilities for food service, retail food stores, or food vending operations. The majority of the states have now adopted some version of the Food Code as regulation within their jurisdictions.

Specialized processes conducted at retail establishments are processes or procedures requiring specific food safety controls not otherwise addressed in the Food Code. These techniques often require specialized equipment, ingredients, procedures, or technology. Because of an increased potential health risk, specialized processes in retail food establishments must be conducted under strict operational procedures.

This guidance document is intended to provide regulators and retail food operators valuable information regarding the development and implementation of HACCP plans for specialized processes conducted in retail food establishments.

These HACCP plans require preapproval by the regulatory authority. The authors have made every effort to present this information in as clear a format as possible. However, it is essential that retail operators fully understand the risks and the required control measures before engaging in these processes. This material is not intended for use by commercial food processors or manufacturers.

Additional guidance is provided for dry aging of beef and bottling of cold-pressed juices, which are not classified as specialized processes, but which are increasingly observed at retail and present challenges to state and local authorities.

This resource was developed in response to a survey of state retail regulatory agencies that indicated the need for more specific guidance addressing specialized processes at retail to benefit both regulators and the retail food industry.

[Click here for the FREE download digital version of the Guidance for Developing HACCP Plans for Specialized Processes at Retail Publication](#)

[Click here to purchase paper version or multiple copies of the Guidance for Developing HACCP Plans for Specialized Processes at Retail Publication](#)

Supporting Documents:
Guidance for Developing HACCP Plans for Specialized Processes –
Downloadable Templates & Examples

INSTRUCTIONS AND DISCLAIMER FOR USE OF HACCP TEMPLATES

The HACCP Templates provided here are intended for use as a starting point for creation of a HACCP plan for use in a retail food establishment's regulated special processes after the establishment has obtained the required regulatory approval. Each template is based on a standard or assumed order of steps, which may be different than the procedures followed by individual establishments. Each template also is designed for use with specific types of products, which may be different than those proposed by individual establishments. Each HACCP plan must be written to reflect the exact types of products to be processed and must

describe the exact process as it is followed in each establishment. When necessary, the template must be modified to reflect these local variations. Each establishment bears full responsibility for the completeness, accuracy, and full implementation of its approved HACCP plans, and for seeking regulatory guidance before any changes are made to an approved process or HACCP plan.

[Click here to view the downloadable templates/examples from this publication](#)

Cure to Protein Calculation Downloads

DOWNLOAD TEMPLATES (.XLS)

[Cure-to-Protein-Calculations-Validated-09-2020-PSU](#)

HACCP Plan and Curing Recipe Downloads

DOWNLOAD TEMPLATES (.DOC)

[Curing-Recipe-Template](#)

[HACCP-Canning-or-Bottling-Acidified-or-Acidic-Foods](#)

[HACCP-Cured-Cooked-Whole-Muscle](#)

[HACCP-Cured-Dried-Whole-Muscle-No-Cook-Process](#)

[HACCP-Cured-Fermented-Dry-or-Semidry-Sausages](#)

[HACCP-Fermenting-Vegetables](#)

[HACCP-Hot-Smoking-Fish-for-Preservation](#)

[HACCP-ROP-Cook-Chill](#)

[HACCP-ROP-Cured-Cooked-Non-Shelf-Stable-Sausage](#)

[HACCP-ROP-Raw-Meat-Poultry-Sold-to-Consumer](#)

[HACCP-ROP-Raw-Meat-Poultry-In-House-Use](#)

[HACCP-Sous-Vide-Meat-Poultry](#)

[HACCP-Uncured-Smoked-Jerky](#)

VIEW EXAMPLES (.DOTX)

[Curing-Recipe-Example](#)

[Example_HACCP-Canning-or-Bottling-Acidified-or-Acidic-Foods.dotx](#)

[Example_HACCP-Cured-Cooked-Whole-Muscle.dotx](#)

[Example_HACCP-Cured-Dried-Whole-Muscle-No-Cook-Process.dotx](#)

[Example_HACCP-Cured-Fermented-Dry-or-Semidry-Sausages-in-ROP-pkg.dotx](#)

[Example_HACCP-Fermenting-Vegetables.dotx](#)

[Example_HACCP-Hot-Smoking-Fish-for-Preservation.dotx](#)

[Example_HACCP-ROP-Cook-Chill.dotx](#)

[Example_HACCP-ROP-Cured-Cooked-Non-Shelf-Stable-Sausage-in-ROP-Pkg.dotx](#)

[Example_HACCP-ROP-Raw-Meat-Poultry-Sold-to-Consumer.dotx](#)

[Example_HACCP-ROP-Raw-Meat-Poultry-In-House-Use.dotx](#)

[Example_HACCP-Sous-Vide-Meat-Poultry.dotx](#)

[Example_HACCP-Uncured-Smoked-Jerky.dotx](#)

HACCP Verification Audit Checklist Downloads DOWNLOAD TEMPLATES (.DOC)

[HACCP-Verification-Audit-Checklist-FINAL-v04-03-23](#)

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[Example_HACCP-Verification-Audit-Checklist-FINAL-v04-03-23.dotx](#)

HACCP Verification Audit Checklist Marking Guidance Downloads DOWNLOAD TEMPLATES (.DOC)

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Instructions & Disclaimer for Templates Downloads DOWNLOAD TEMPLATES (.DOC)

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Training Supplements & Definitions Templates DOWNLOAD TEMPLATES (.DOC)

[Training-Supplement-Definitions-Direct-Acidification-Processes](#)

[Training-Supplement-Curing-Processes](#)

[Training-Supplement-Definitions-Fermenting-Vegetables](#)

[Training-Supplement-Definitions-ROP-Processes](#)

[Training-Supplement-Definitions-Smoking-Fish](#)

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[Example_Training-Supplement-Curing-Processes.dotx](#)

[Example_Training-Supplement-Definitions-Fermenting-Vegetables.dotx](#)

[Example_Training-Supplement-Definitions-ROP-Processes.dotx](#)

[Example_Training-Supplement-Definitions-Smoking-Fish.dotx](#)