

Download Haccp Manual For Pasteurized Crab Meat

HACCP ET SIMPLIFICATION OU ASSOUPPLISSEMENT. EFSA 02/03/17 Sécurité des aliments : des règles plus simples pour les petits commerçants COMMISSION EUROPEENNE 30/07/16 Communication relative à la mise en oeuvre d'un plan de maîtrise sanitaire du secteur alimentaire applicable aux programmes prérequis (PRP) et aux procédures fondées sur les principes HACCP, y compris la flexibilité ... (C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR FOOD SAFETY {TCS}) does not include: (1) An air-cooled hard-boiled EGG with shell intact or an EGG with shell intact that is not hard-boiled, but has been PASTEURIZED to destroy all viable salmonellae. (2) A FOOD in an unopened HERMETICALLY SEALED CONTAINER that is commercially processed to achieve and maintain commercial sterility ...; or (c) One-hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius) or above for fifteen seconds for poultry, baluts, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites. The Canadian "Policy on Listeria monocytogenes in ready-to-eat foods" (hereafter referred to as the Listeria policy) is based on Good Manufacturing Practices Footnote 1 (GMPs) and the principles of HACCP (Hazard Analysis Critical Control Point; see Appendix A). This policy was developed using a health risk assessment (HRA) approach and uses as its foundation a combination of inspection ...