The following books and videos are available for loan through the Meats Extension Program in the Department of Animal Sciences and Industry at Kansas State University. Contact office staff at 785-532-6131 to inquire about availability. Materials may be borrowed for 2 weeks.

HACCP Lending Library Materials						
Title	**Format**	**Target Audience**	**Description**	**Check Out List**	**Date Sent**	**Date return**
1. Food Safety -- The HACCP Way	Video Workbook	Trainers	Gives concise, easy-to -understand explanation for the HACCP approach to food safety management, including seven steps that can get an operation HACCP framework up and rolling. Covers how to construct a flow chart to trace "food paths" and identify control points.			
2. Serving Safe Food Video Series, w/booklets	Video	Good service Managers	Provides information for implementing a HACCP system including: -Identifying critical control points -Designing recipes and flowcharts -Monitoring critical control points - Introduction to Food Safety -Managing Food Safety -Personal Hygiene -Receiving and Storage -Proper Cleaning and Sanitizing -Preparation Cooking, and Service			
CFRA - HACCP "Your Safe Food System"	Video	Food service Managers,	Highlights the primary causes of food poisoning and emphasizes the importance of self-inspection. An explanation of potentially hazardous foods, cross contamination and temperature control is provided. Includes a detailed description of how to implement a HACCP program in a food service operation.			
3. The Heart of HACCP: In-Plant Application of HACCP Principles:	Videotapes Eng./Spanish	Food processing personnel	Emphasizes the principles of primary concern to the line worker Establishing critical limits, monitoring systems, and implementing 1) origin 2) introduction of HACCP principles 3) Role of employees in implementation 4) application of principles			
4. Variation: The Foundation for Run and Control Charts	Video, and notes	QC people	The concept of variation is explained for continual improvement. This concept is basic to an understanding of process performance and the decisions needed to monitor, control and improve your products and services.			
5. The HACCP Journals "A Reporter's Notebook"	Video (22 min.)	Meat industry	An Introduction to HACCP principles and stresses the importance of implementing the HACCP processes to produce quality safe meat and poultry products.			
6. HACCP for Food Service Professionals -	Manual - 100 pages	Food Service	A manual to assist Food service professionals in implementing a HACCP plan. Continuing Education Self-Study Manual			
7. HACCP- Based Safety and Quality Assured (Retail Food)	Manual	Retail foods	Instructions on developing and operating HACCP-Based TQM Programs.			
8. HACCP: Establishing HACCP, a Workshop Manual	Manual; English	General	The manual provides information and guidance in developing and setting up HACCP programs. It assists food industry personnel in tailoring the application of HACCP principles to their products, processes, and distribution systems. Designed to be used in conjunction with HACCP courses sponsored by the Food Processors Institute.			
9. (AMI) HACCP The Hazard Analysis and Critical Control Point System in the Meat and Poultry Industry	Manual	Meat processors	-Introducing the HACCP Approach -Developing and Implementing a HACCP system -Controlling Microbiological Hazards Through HACCP -Controlling Chemical Hazards Through HACCP -Controlling Physical Hazards Through HACCP -Implementing, Managing and Revising Your -Company's HACCP Plans			
10. Understanding Statistical Process Control	Book	Quality Control	Illustrates the fundamental (causal) process and the way to use the tools and techniques of SPC for continual improvement of the system			
11. Developing and Implementing HACCP	Workbook	Food processors	Outlines the 7 HACCP Principles and instructions on developing a HACCP plan.			
13. HACCP Generic Application for Ground Beef	Model, booklet	Retail store managers	Designed to help store managers develop a HACCP model in their store. It includes an outline for developing a HACCP model and a flow chart.			

14. The Memory Jogger	Booklet	QC people	A pocket guide of tools for continuous improvement. It contains problem-solving and graphical techniques such as problem identification and problem analysis.			
15. Plain & Simple Series: - Time Plots - Data Collection - Individuals Charts - Flowcharts	Guides	Manufactures and QC people	Each guide contains a series of exercises users work through that helps them understand and feel comfortable working with data and the specific tool.			
17. GMP Employee Hygiene Practices	Videotape English or Spanish	Meat industry personnell	Emphasizes good employee hygienic practices and discusses topics such as: personal hygiene, injuries and illness, proper attire, use of hair nets, designated eating and drinking areas, wearing jewelry, traffic patterns, and hand washing.			
18. Smart Sanitation	Videotape Eng./ Spanish	Food plant employees	Discusses basic microbiological principles of food plant sanitation and how to effectively clean your plant.			
19. HACCP Training Video Series (AAMP)	Videotape	Meat processor	Discusses components of developing and implementing a HACCP plan.. This series works well with the FSIS Guidebook for the Preparation of HACCP Plans and the Hazards and Preventive Measures Guide.			
20. Food Safety Enhancement Program	Manual (set of 4)	Egg processing plants	Guidelines and principles for the development of HACCP generic models			
22. HACCP in Action: A Look at HACCP in a Small Meat Plant	Video	Meat plant personel	This easy-to understand training video describes a HACCP-based food safety system in operation in a smaller-scale meat processing plant.			

23. Maple woods Meats	Video	Meat processors	Description of operations and sanitation at a small plant in Wisconsin.			
24. Sampling livestock for E. coli	Video	Meat processors	Illiterates how to detect the presence of E. coli.			
25. HACCP: Your safe food system (CRFA)	Video	Food processors	Introductory HACCP			
26. Product Lotting and Coding	Video	Food processors	Teaches how to separate and identify product so that product can be traced during a recall.			
27. HACCP (FSIS)	Video	Meat Processors	Introductory explanation of HACCP			
28. Introduction to the Principles Of HACCP (UN-L)	Video	Food processors	Introduces and explains HACCP			
29. Smart Sanitation (Silliker)	Video	Food processors	Details sanitation and how it affects food safety.			
30. "Prunettes"	Video	Food processors	A humorous introduction to HACCP delivered by dancing/singing senior citizens.			
31. The Catalase Test (KSU)	Video	Food processors	Utilizing the catalase test as a rapid method to determine sanitation effectiveness.			
32. Food Safety the HACCP Way	Video	Food service	Introduction to HACCP in food service			
33 Good Manufacturing Practices	Video	Food processor	Describes how GMP's reduce contamination during processing			
34 Good Manufacturing Practices	Video	Food processors	Describes GMP's relating to personal hygiene and practices in food manufacturing.			