



4022 Nicholas Court
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**International Services in
Training and In-Plant
Reviews of HACCP Plans and
Systems; Sanitation
Standard Operating
Procedures (SSOPs);
Good Manufacturing
Practices (GMPs);
and Pathogen Reduction
Procedures**

**FSIS July 1996," Pathogen Reduction/HACCP
Final Rule"**

**"The inspection statues require that meat and
poultry products imported into the United
States be produced under an inspection
system equivalent to the U.S. inspection
system.....This means that all foreign meat
and poultry establishments that export to the United
States must operate HACCP Systems..."**

HAZARD
ANALYSIS
CRITICAL
CONTROL
POINT



**H A C C P
C O N S U L T I N G
G R O U P**

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**EXCELLENCE IN FOOD SAFETY
MANAGEMENT
(DOMESTIC AND**

**INTERNATIONAL
SERVICES**



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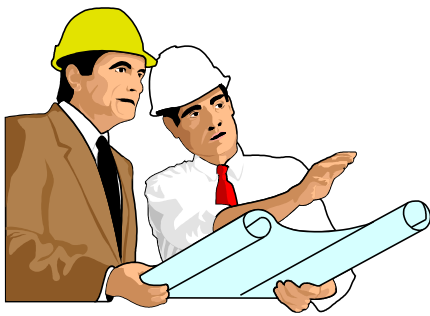
HACCP CONSULTING GROUP, L.L.C.

HACCP Consulting Group (HCG) professionals are accredited by the International HACCP Alliance as lead instructors and train-the-trainers to meet the intent of the Food Safety and Inspection (FSIS) HACCP training requirements.

Members of HCG have many years of in-plant experience in the food industry, FDA and USDA, FSIS to assist plants in developing and implementing HACCP plans, SSOPs, and GMPs.

HACCP Courses and Manuals are available both in English and Spanish.

Courses and in-plant reviews can be customized to meet specific needs and areas of interest.



Members of HCG have conducted training courses in: Argentina, Brazil, Bulgaria, Canada, Chile, Costa Rica, Dominican Republic, El Salvador, England, Finland, Guatemala, Honduras, Hungary, Iceland, Ireland, Israel, Italy, Nicaragua, Northern Ireland, Malaysia, Mexico, Philippines, Poland, Romania, Russia, Saudi Arabia and Sri Lanka for both industry and regulatory officials.

Training courses include: Hazard Analysis Critical Control Point (HACCP); Advanced HACCP and Auditing; Pathogen Reduction Requirements; Good Manufacturing Practices (GMPs); Sanitation Standard Operating Procedures (SSOPs); Listeria Control; Regulatory Enforcement Procedures and Control of Allergens in the Workplace.

Internationally, HCG has trained well over 3,000 industry and government Personnel.

HCG can assist both establishments and regulatory inspection services to ensure they meet the requirements of both FDA Seafood HACCP regulations and FSIS Pathogen Reduction/HACCP rules.

Other International Service

Food safety reviews of country certified plants to ensure compliance with FSIS regulations.

Equivalency Evaluations of Foreign Inspection Systems and Establishments.

Assistance with USDA/FDA Regulatory Issues.

Assistance in the development of documentation for USDA, FSIS Equivalency Review.

Provide HACCP and Regulatory Enforcement training to foreign inspection programs.

Facilitation, on behalf of the foreign regulatory agency, of the FSIS equivalency review process.

(Additional Details Can Be Found at WWW.HACCPG.COM)

