



## HACCP CONSULTING GROUP, L.L.C.

The HACCP Consulting Group, (HCG), L.L.C., was founded in 1994 to assist the food Industry (domestic and international) in the development, implementation and maintenance of food safety Hazard Analysis Critical Control Point (HACCP) plans and systems mandated by the USDA, Food Safety and Inspection Service (FSIS), the Food and Drug Administration (FDA) and required by customers and consumers.



**HCG Training, Executive Briefings, etc. are available to YOU**

HCG professionals have expertise in: Veterinary Science; Microbiology; USDA/FDA Regulations, Inspection Procedures and Dispute Resolution; and, HACCP/GMP/SSOP Training and Auditing.

Clients benefit from HCG's extensive in-plant knowledge and experience to identify, control and eliminate complex *Listeria* issues.

# H A C C P P O I N T

**HACCP CONSULTING GROUP, L.L.C.**

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Fairfax, Virginia 22033

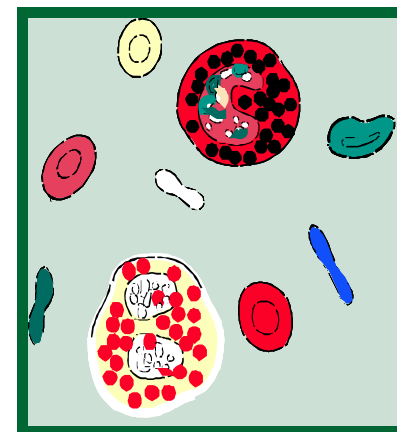
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**EXCELLENCE IN FOOD SAFETY MANAGEMENT**

## *Listeria* Assessment And Management Program

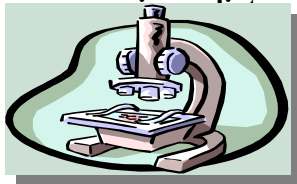


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PHONE:

## LISTERIA PROGRAM

The HACCP Consulting Group has developed a comprehensive assessment program available to the industry for the control and management of *Listeria* in Ready-To-Eat (RTE) plants. This program audits all areas, in detail, that are specific to *Listeria* control. It brings years of experience in RTE operations together to develop effective, workable solutions to your *Listeria* problems. In addition, it provides on-site, training to functional groups based on assessments needs. This program is tailored to the customers needs by providing clear, definitive and effective solutions to the often complex problem of *Listeria* control while dealing with the regulatory requirements.



## LISTERIA ASSESSMENT AND MANAGEMENT PROGRAM

A Comprehensive Audit of RTE Areas Includes:

- GMP/Prerequisite Programs
- Microbiological Testing Programs, Results and Analysis
- HACCP Plans
- SSOP
- Facility
- Equipment Design
- Sanitation
- Employee Practices
- Equipment Maintenance and Maintenance Practices
- Personnel Practices
- Operational Sanitation
- Construction Practices

Data

## AUDIT OUTCOMES

- Comprehensive Audit Report
  - Executive Summary
  - Action Lists
  - Priority Planning
  - Regulatory Compliance
  - Status Review of Food Safety Interventions
- Assessment Needs for Targeted, In-Plant Training Programs
- In-Plant Training of All Functional Groups Based on Needs
- Corrective Action Training
- Microbiological Data Analysis And Program Improvements
- Facility Improvement Consultation
- Equipment Improvement Consultation

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