

# HACCP-Based SOPs

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## Resource List

National Food Service Management Institute. (2003). *Emergency readiness plan: Guide and forms for the school foodservice operation*. University, MS: Author.

National Food Service Management Institute. (2004). *Serving it safe poster*. University, MS: Author.

United States Food and Drug Administration Center for Food Safety and Applied Nutrition. (2005). *Managing Food Safety: A HACCP principles guide for operators of food establishments at the retail level*. Available at <http://vm.cfsan.fda.gov/~dms/hret-2.html#flow>.

U.S. Department of Agriculture, Food and Nutrition Service. (2004). *A biosecurity checklist for school foodservice programs: Developing a biosecurity management plan*. Available at <http://schoolmeals.nal.usda.gov/Safety/biosecurity.pdf>.

## Food Safety Web Sites

FDA Center for Food Safety and Applied Nutrition, available at <http://www.cfsan.fda.gov/~lrd/haccp.html>

Gateway to Government Food Safety Information, available at [www.FoodSafety.gov](http://www.FoodSafety.gov)

Healthy School Meals Resource System, available at <http://schoolmeals.nal.usda.gov/>

“Is It Done Yet?” available at <http://www.isitdoneyet.gov>

“Thermy™” available at [http://www.fsis.usda.gov/Food\\_Safety\\_Education/Thermy](http://www.fsis.usda.gov/Food_Safety_Education/Thermy)

Thermometer Resource available at [http://www.nfsmi.org/Information/thermometer\\_resource.html](http://www.nfsmi.org/Information/thermometer_resource.html)