

TABLE 6.—DEGREE OF DIFFICULTY FOR DEVELOPING A HACCP PLAN

Plan No.	HACCP process	Degree of difficulty
1	Raw: Ground	Easy.
2	Raw Other: Inclusive	Easy.
3	Thermally processed	Difficult.
4	All other shelf stable: not heat treated	Difficult.
5	Fully cooked: not shelf stable	Moderate.
6	Shelf stable: heat treated, other	Moderate.
7	Non-shelf stable: heat treated, not fully cooked	Moderate.
8	Non-shelf stable: with secondary inhibitors	Moderate.
9–14	Slaughter	Easy.

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