TABLE 7. NEAR-TERM INTERVENTIONS AND HACCP COSTS FOR A SMALL PLANT*

INTERVENTION	FACTOR TO	MEAT SL	MEAT SLAUGHTER	POULTRY S	POULTRY SLAUGHTER	PROCES	PROCESSING**		-		
	MULTIPLY BY	QCLAB	NO LAB	QCLAB	NO LAB	QCLAB	NO LAB				
NEAR-TERM INTERVENTION				-							
SANITATION		N	\$1,429	VN	\$1,429	VN	\$1,429				
ANTIMICROBIAL TREATMENT											·
PER HEAD * AVG. HEAD SLAUGHTERED***		NA,	\$590	NA	\$37,894	VN	٧N				
TIME AND TEMPERATURE		NA	\$762	NA	\$762	N A	\$ 762				
T/T COOLER MODIFI. NEEDED = \$6,000	YES/NO	NA		NA		VN					
MICRO. TEST. PLAN DEVELOPMENT****		N N	\$512	VN	\$512	VN	\$512				
	NUMBER OF										
MICRO, TESTING SAMPLE FOR 260 DAYS****	SPECILES/PROCESS	NA	\$8,811	NA	\$9,078	VN	\$8,811				
NEAR-TERM INTERVENTION COSTS		NA	\$12,104	NA	\$49,675	NA	\$11,514				
HACCP											
HACCP TRAINING		NA	\$2,514	VN	\$2,514	NA	\$2,514				
ASEPTIC TRAINING*****		NA	\$403	NA	\$ 403	VN	\$403				
	NUMBER OF										
MICRO. TESTING SAMPLE FOR 260 DAYS****	SPECHES/PROCESS	NA	\$8,533	NA	\$8,800	VN	\$8,533				
HACCP PLAN SPECFIC COSTS		MEAT SL	MEAT SLAUGHTER	POULTRY S	POULTRY SLAUGHTER			PROCI	PROCESSING**		
BY PLAN DEGREE OF DIFFICULTY		EASY P	EASY PROCESS	EASY PI	EASY PROCESS	EASY P	EASY PROCESS	MODERATE PROCESS	PROCESS	DIFFICULT PROCESS	PROCESS
		(80	(s ccPs)	(\$ C	(s CCPs)	(e C	(6 CCPs)	(8 CCPs)	Ps)	(10 CCPs)	CPs)
-	NUMBER OF	_				-				-	
PLAN DEVELOPMENT	SPECHES/PROCESS	Ŋ	\$2,000	VV	\$2,000	VN	\$2,000	VN	\$4,000	NA	\$6,250
	NUMBER OF										
RECORD REEPING	SPECIIES/PROCESS	NA	\$2,195	VN	\$2,242	VN	\$2,629	Ą	\$3,498	V N	\$4,366
HACCP COSTS		NA	\$15,645	NA	\$15,959	VN	\$16,079	ź	\$18,948	VN	\$22,066
TOTAL COSTS		V N	972 LLS	٩N	565.614	٩N	\$27.593	NA NA	\$30.462	N.	\$33,580

• SIZE BY 1993 SALES VOLUME: SMALL = < \$2.5 MILLION, MEDIUM = < \$50 MILLION, LARGE = > \$50 MILLION.

** SEE HACCP PROCESS DEFINITIONS AT TABLE 6.

*** PER CARCASS COSTS ARE \$0.08 PER CARCASS AND \$0.0125 PER POULTRY CARCASS.

**** NEAR-TERM INTERVENTION IS FOR ALL SLAUGHTER ESTABLISHMENTS AND RAW GROUND MEAT AND POULTRY PROCESSING.

***** DOES NOT PERTAIN TO SLAUGHTER OR RAW GROUND MEAT AND POULTRY PRODUCT PROCESSES.