

This section contains a range of useful reference material on HACCP in general, examples of completed templates and model documents that can be downloaded and modified for own use.

<b>Download</b>	<b>File size</b>	<b>Type of resource</b>
Aflatoxins Factsheet <a href="#">Download:</a> [1] <a href="#">factsheet_aflatoxins.docx</a> [1]	28.46 KB	
An example of a completed template for monitoring and corrective action This is an example of what a completed template on monitoring and corrective action may look like. <a href="#">Download:</a> [2] <a href="#">monitoring_and_corrective_action_sheet_v3_example.docx</a> [2]	26.99 KB	Examples
Campden BRI Decision Tree <a href="#">Download:</a> [3] <a href="#">campdenbri_guidline42page41.pdf</a> [3]	21.83 KB	Other resource
Campylobacter Factsheet <a href="#">Download:</a> [4] <a href="#">factsheet_campylobacter.docx</a> [4]	30.28 KB	
Clostridium Botulinum <a href="#">Download:</a> [5] <a href="#">factsheet_clostridium_botulinum.docx</a> [5]	29.38 KB	
Clostridium Perfringens <a href="#">Download:</a> [6] <a href="#">factsheet_clostridium_perfringens.docx</a> [6]	28.85 KB	
Codex Decision Tree Codex Decision tree example from the Codex Food hygiene Basic texts (Fourth edition, 2009). <a href="#">Download:</a> [7] <a href="#">codex_decision_tree.pdf</a> [7]	81.33 KB	Other resource
Critical Control Points Decision Tree diagram <a href="#">Download:</a> [8] <a href="#">ccp_decision_tree_diagram.png</a> [8]	60.63 KB	

Download	File size	Type of resource
E.coli o157 Factsheet <a href="#">Download:</a> <sup>[9]</sup> <a href="#">factsheet_e.coli_o157.docx</a> <sup>[9]</sup>	29.39 KB	
Example of a Linear and Modular HACCP Plan How you break down your HACCP studies to cover all the products and processes you produce is up to you and may depend on how complex your process is. This illustration provides an example of both a linear and modular HACCP plan and how the studies have been split to cover the whole process from raw material through to despatch. <a href="#">Download:</a> <sup>[10]</sup> <a href="#">haccp_plans.pdf</a> <sup>[10]</sup>	49.79 KB	Other resource
General requirements to be considered for each prerequisite This table provides you with general information about what you may wish to consider for each prerequisite. When assessing prerequisites and their control it is very important that you source further information for example from ISO 22000, ISO 22002-1, ISO 22002-2, BRC Issue 6, IFS, BRC Technical Standards (Pest Control, Complaint Handling, Internal Audits), Industry Guides of Good Practice, sector specific guidance (e.g. chilled food). <a href="#">Download:</a> <sup>[11]</sup> <a href="#">general_requirements_to_be_considered_for_each_of_the_prerequisite_v2.docx</a> <sup>[11]</sup>	17.43 KB	Other resource
Goods received - example An example of a completed 'goods received template' <a href="#">Download:</a> <sup>[12]</sup> <a href="#">goods_received_example.docx</a> <sup>[12]</sup>	16.03 KB	Examples
Goods received template A template which can be used to record details relating to goods received. <a href="#">Download:</a> <sup>[13]</sup> <a href="#">goods_received_template_v2.docx</a> <sup>[13]</sup>	13.23 KB	Templates
HACCP Plans - Linear HACCP Plan Example of a linear HACCP plan. <a href="#">Download:</a> <sup>[14]</sup> <a href="#">example_of_a_linear_plan.pdf</a> <sup>[14]</sup>	94.43 KB	
HACCP Plans - Modular HACCP Plan Example of a Modular HACCP Plan. <a href="#">Download:</a> <sup>[15]</sup> <a href="#">example_of_a_modular_plan.pdf</a> <sup>[15]</sup>	174.98 KB	
Linear HACCP Plan diagram <a href="#">Download:</a> <sup>[16]</sup> <a href="#">linear_haccp_plan.jpg</a> <sup>[16]</sup>	39.45 KB	Examples
Listeria factsheet <a href="#">Download:</a> <sup>[17]</sup> <a href="#">factsheet_listeria.docx</a> <sup>[17]</sup>	29.85 KB	

Download	File size	Type of resource
Modular HACCP Plan diagram <a href="#">Download:</a> [18] <a href="#">modular_haccp_plan.jpg</a> [18]	32.05 KB	Examples
Monitor and corrective action sheet template A template which can be used to record details of monitoring and corrective action <a href="#">Download:</a> [19] <a href="#">monitoring_and_corrective_action_sheet_v3.docx</a> [19]	14.11 KB	Templates
MyHACCP study - Chicken Example of a completed MyHACCP study for Chicken stuffed with prawns and garlic in a wild mushroom and walnut sauce. The study is for illustration purposes only. <a href="#">Download:</a> [20] <a href="#">myhaccp_study_chkn_prwn_glc_mshrm_wlnt.pdf</a> [20]	11.2 MB	Examples
MyHACCP study - Yoghurt Example of a completed MyHACCP study for honey and lemon yoghurt. The study is for illustration purposes only <a href="#">Download:</a> [21] <a href="#">myhaccp_study_hny_lmn_yght.pdf</a> [21]	141.38 KB	
Patulin Factsheet <a href="#">Download:</a> [22] <a href="#">factsheet_patulin.docx</a> [22]	29.16 KB	
Production records - example of completed template This is an example of what a completed template for production records may look like. <a href="#">Download:</a> [23] <a href="#">production_records_example.docx</a> [23]	18.28 KB	Examples
Production records template This is a template which can be used to log production records. <a href="#">Download:</a> [24] <a href="#">production_records_template.docx</a> [24]	13.86 KB	Templates
Salmonella Factsheet <a href="#">Download:</a> [25] <a href="#">factsheet_salmonella.docx</a> [25]	29.54 KB	
Table of food types and microorganisms of concern to food safety This table identifies food types and microorganisms of concern. The table does not include all microorganisms of concern to food safety, it is important that you know your product and you carry out research to ensure you identify the microorganisms which may present a hazard to your product. <a href="#">Download:</a> [26] <a href="#">a_table_of_food_types_and_microorganisms_of_concern_to_food_safety.pdf</a> [26]	438.96 KB	Other resource

Download	File size	Type of resource
Training records - example This is an example of what a completed 'training record template' could look like. <a href="#">Download:</a> [27] <a href="#">training_records_example.docx</a> [27]	43.97 KB	Examples
Training records - template This is a template which can be used to log training records. <a href="#">Download:</a> [28] <a href="#">training_records_template.docx</a> [28]	12.68 KB	Templates

**Source URL:** <https://myhaccp.food.gov.uk/help/guidance/resources>

### Links

- [1] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_aflatoxins.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_aflatoxins.docx)
- [2] [https://myhaccp.food.gov.uk/sites/default/files/resources/monitoring\\_and\\_corrective\\_action\\_sheet\\_v3\\_example.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/monitoring_and_corrective_action_sheet_v3_example.docx)
- [3] [https://myhaccp.food.gov.uk/sites/default/files/resources/campdenbri\\_guidline42page41.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/campdenbri_guidline42page41.pdf)
- [4] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_campylobacter.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_campylobacter.docx)
- [5] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_clostridium\\_botulinum.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_clostridium_botulinum.docx)
- [6] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_clostridium\\_perfringens.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_clostridium_perfringens.docx)
- [7] [https://myhaccp.food.gov.uk/sites/default/files/resources/codex\\_decision\\_tree\\_0.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/codex_decision_tree_0.pdf)
- [8] [https://myhaccp.food.gov.uk/sites/default/files/resources/ccp\\_decision\\_tree\\_diagram.png](https://myhaccp.food.gov.uk/sites/default/files/resources/ccp_decision_tree_diagram.png)
- [9] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_e.coli\\_o157.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_e.coli_o157.docx)
- [10] [https://myhaccp.food.gov.uk/sites/default/files/resources/haccp\\_plans.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/haccp_plans.pdf)
- [11] [https://myhaccp.food.gov.uk/sites/default/files/resources/general\\_requirements\\_to\\_be\\_considered\\_for\\_each\\_of\\_the\\_pre\\_requisite\\_v2.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/general_requirements_to_be_considered_for_each_of_the_pre_requisite_v2.docx)
- [12] [https://myhaccp.food.gov.uk/sites/default/files/resources/goods\\_received\\_example.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/goods_received_example.docx)
- [13] [https://myhaccp.food.gov.uk/sites/default/files/resources/goods\\_received\\_template\\_v2.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/goods_received_template_v2.docx)
- [14] [https://myhaccp.food.gov.uk/sites/default/files/resources/example\\_of\\_a\\_linear\\_plan.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/example_of_a_linear_plan.pdf)
- [15] [https://myhaccp.food.gov.uk/sites/default/files/resources/example\\_of\\_a\\_modular\\_plan.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/example_of_a_modular_plan.pdf)
- [16] [https://myhaccp.food.gov.uk/sites/default/files/resources/linear\\_haccp\\_plan.jpg](https://myhaccp.food.gov.uk/sites/default/files/resources/linear_haccp_plan.jpg)
- [17] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_listeria\\_0.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_listeria_0.docx)
- [18] [https://myhaccp.food.gov.uk/sites/default/files/resources/modular\\_haccp\\_plan.jpg](https://myhaccp.food.gov.uk/sites/default/files/resources/modular_haccp_plan.jpg)
- [19] [https://myhaccp.food.gov.uk/sites/default/files/resources/monitoring\\_and\\_corrective\\_action\\_sheet\\_v3.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/monitoring_and_corrective_action_sheet_v3.docx)
- [20] [https://myhaccp.food.gov.uk/sites/default/files/resources/myhaccp\\_study\\_chkn\\_prwn\\_glc\\_mshrm\\_wlnt.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/myhaccp_study_chkn_prwn_glc_mshrm_wlnt.pdf)
- [21] [https://myhaccp.food.gov.uk/sites/default/files/resources/myhaccp\\_study\\_hny\\_lmn\\_yght.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/myhaccp_study_hny_lmn_yght.pdf)
- [22] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_patulin.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_patulin.docx)
- [23] [https://myhaccp.food.gov.uk/sites/default/files/resources/production\\_records\\_example.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/production_records_example.docx)
- [24] [https://myhaccp.food.gov.uk/sites/default/files/resources/production\\_records\\_template.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/production_records_template.docx)
- [25] [https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet\\_salmonella.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/factsheet_salmonella.docx)
- [26] [https://myhaccp.food.gov.uk/sites/default/files/resources/a\\_table\\_of\\_food\\_types\\_and\\_microorganisms\\_of\\_concern\\_to\\_food\\_safety.pdf](https://myhaccp.food.gov.uk/sites/default/files/resources/a_table_of_food_types_and_microorganisms_of_concern_to_food_safety.pdf)
- [27] [https://myhaccp.food.gov.uk/sites/default/files/resources/training\\_records\\_example.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/training_records_example.docx)
- [28] [https://myhaccp.food.gov.uk/sites/default/files/resources/training\\_records\\_template.docx](https://myhaccp.food.gov.uk/sites/default/files/resources/training_records_template.docx)