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HACCP plan for a food animal producing farm as developed for the food processing industry.

Animal Production Researchers, Public Health Specialists, Veterinarians and those involved in food animal production now believe that proper management practices when followed, will allow production of foods of animal origin almost free of pathogens, improve quality and safety of products. Extension programs are currently being developed to assist animal producers in adopting sound management practices such that the animals produced on the farm are free of pathogens.

Many of these management practices, called "best management practices," will be based on the principles of HACCP and can be put into practice for different types of food animal operations, such as milking, farm hygiene, calf rearing, and control of other infectious diseases in animals. A program called as New York State Cattle Health Assurance Program (NYSCHAP) is currently being developed and tested in New York State, while another HACCP-like program developed by Dr. Cullor at the University of California called as Breakthrough Management (BTM) has also been developed and used successfully to improve milk quality. To conclude, programs that embrace the philosophy and principles of HACCP will soon become a reality and be widely used on many food animal producing farms to assure food safety.

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On front cover are (clockwise from top) Rod Hissong of Mercer Vu Faims in Mercersburg, Joseph Snyder, Jr, of the Snyder dairy farm in Millmont, Nelson Beam and his son Joshua of Cedar Meadow Swine in Elverson, and calves from Westfield Lane Farm owned by Glenn Moyer of Telford

