

# **Guides for Federal Inspection Type (TIF) establishments**

- [Manual for use and application of the TIF Seal](#)
- [Development and implementation of standard sanitization operational procedures](#)
- [Good design practices for TIF abattoirs for bovine cattle](#)
- [Good design practices for TIF abattoirs for swines](#)
- [Preparation of a plan for the analysis of hazards and critical points of control for TIF establishments \(HACCP plan\)](#)
- [Basic guide for the development and implementation of a quality control program for establishments that process animal sourced goods for human consumption](#)