

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Preventive Measure	(4) What	(5) How	(6) Monitoring Frequency	(7) Who	(8) Corrective Action(s)	(9) Records	(10) Verification
Pickling	C. <i>botulinum</i> toxin formation in finished product	Maximum finished product pH in the loin muscle of 5.0	Finished product pH in the loin muscle	Collect sample of product from each pickling tank at the end of each pickling cycle and analyze for pH using a pH meter	Each pickling tank, each cycle	QC personnel	Continue pickling process until pH meets the CL	Analytical results	Daily calibration of pH meter  Review monitoring, corrective action, and verification records within one week of preparation
Finished product storage	C. <i>botulinum</i> toxin formation during finished product storage	Maximum cooler temperature 50°F	Cooler air temperature	High temperature alarm	Continuous, with visual check of operation once per day	Production employee	Adjust or repair cooler, and  Hold and evaluate based on time/temperature of exposure	Production record with daily alarm check	Daily accuracy check of high temperature alarm  Review monitoring, corrective action, and verification records within one week of preparation

FDA. 1998. *Clostridium botulinum* Toxin Formation (A Biological Hazard). Ch. 13, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 151-173. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Center for Food Safety and Applied Nutrition, Office of Seafood, Washington, DC.