

ish, whole, H&G, G&G (parasites)

Generic HACCP Plan

Updated: 8/22/97

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1. Product Description
 2. Flow Diagram
 3. Potential Hazards
 4. Hazard Analysis Worksheet
 5. HACCP Plan Form
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1. Product Description

Firm Name: ABC Fish Company

Firm Address: Anywhere, USA

Raw Material: Arrowtooth flounder (*Atheresthes stomias*); Dover sole (*Microstomus pacificus*); English sole (*Pleuronectes vetulus*); Lingcod (*Ophiodon elongatus*); Pacific cod (*Gadus macrocephalus*); Pacific whiting (*Merluccius spp.*); Pacific sanddab (*Citharichthys sordidus*); Pacific salmon (*Oncorhynchus spp.*); Petrale sole (*Eopsetta jordani*); pollock (*Theragra chalcogramma*); Rex sole (*Errex zachirus*); Rockfish (*Sebastes spp.*); Sablefish (*Anoplopoma fimbria*); Sand sole (*Psettichthys melanostictus*); Starry flounder (*Platichthys stellatus*); Thornyhead/rockcod (*Sebastolobus spp.*)

Finished Product: Fish, whole, headed and gutted, gilled and gutted, fresh and frozen

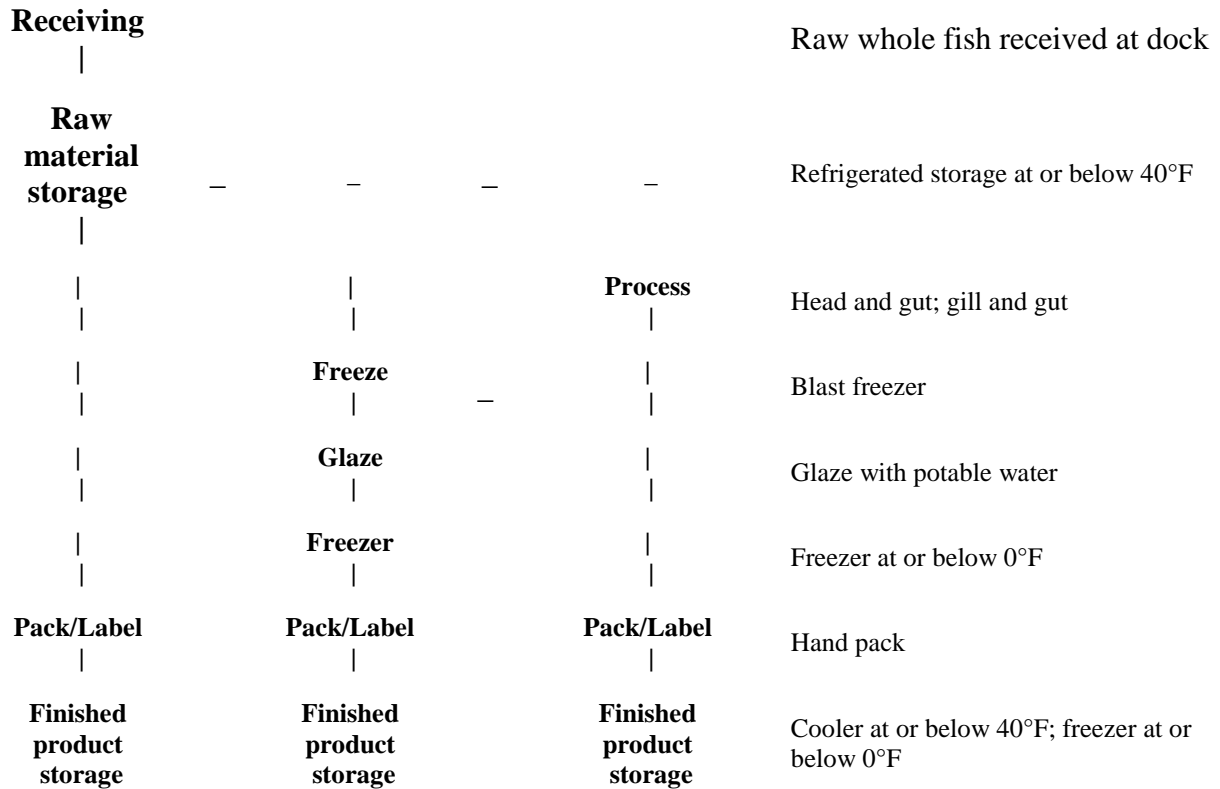
Packaging: Air-packaged

Method of distribution and storage Distributed and stored frozen, in ice, or under refrigeration

Intended use and consumer: To be fully cooked before consumption by the general public

[Return to Index](#)

2. Flow Diagram



[Return to Index](#)

3. Potential Hazards

- Potential species-related hazards:** (Fish and Fisheries Products Hazards & Controls Guide: First Edition)
 - Parasites (Arrowtooth flounder, English sole, Pacific cod, Pacific whiting, Pacific salmon, Petrale sole, Pollock, Rex sole, Rockfish, Sablefish, Sand sole, Starry flounder, Thornyhead/rockcod)
 - Environmental chemical contaminants & pesticides (Pacific sanddab, Starry flounder [inshore catch], Thornyhead/rockcod)
- Potential process-related hazards:** (Fish and Fisheries Products Hazards & Controls Guide: First Edition)
 - Pathogen growth & toxin formation (other than *Clostridium botulinum*) as a result of time/temperature abuse

2. Food and color additives
3. Meal inclusion

[Return to Index](#)

4. Hazard Analysis Worksheet

(1) Ingredient/ processing step	(2) Identify potential hazard introduced, controlled or enhanced at this step	(3) Are any potential food-safety hazards significant? (Yes/No)	(4) Justify your decision for column 3	(5) What preventive measures can be applied to prevent the significant hazard?	(6) Is this step a critical control point? (Yes/No)
Receiving	BIOLOGICAL Parasites	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	BIOLOGICAL Pathogens	No	Fish are harvested from waters where pathogens contaminants are not likely to occur		
	CHEMICAL Chemical contamination	No	Fish are harvested from waters where chemical contaminants are not likely to occur		
	PHYSICAL None				
Raw material storage	BIOLOGICAL Pathogen growth	No	Pathogen growth is not reasonably likely to occur		
	CHEMICAL None				
	PHYSICAL None				
Process	BIOLOGICAL Pathogen growth	No	Period of time at this location is short		
	CHEMICAL None				
	PHYSICAL None				
Freeze	BIOLOGICAL Parasite survival	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	CHEMICAL None				
	PHYSICAL None				

Glaze	BIOLOGICAL None				
	CHEMICAL None				
	PHYSICAL None				
Pack/Label	BIOLOGICAL Parasites	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	CHEMICAL None				
	PHYSICAL None				
Finished Product Storage: Fresh	BIOLOGICAL Pathogen growth	No	Pathogen growth is not likely to occur		
	CHEMICAL None				
	PHYSICAL None				
Finished product storage: Frozen	BIOLOGICAL None				
	CHEMICAL None				
	PHYSICAL None				

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Signature:

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Date:

[Return to Index](#)

5. HACCP Plan Form

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Preventive Measure	(4) What	(5) How	Monitoring (6) Frequency	(7) Who	(8) Corrective Actions(s)	(9) Records	(10) Verification
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No significant hazards identified

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[Return to Index](#)

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