# Resources for Preparing HACCP Plans

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**Seattle, WA**
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# Key Resources

- **Personnel**
- **Publications**
- **Internet**

# Personnel

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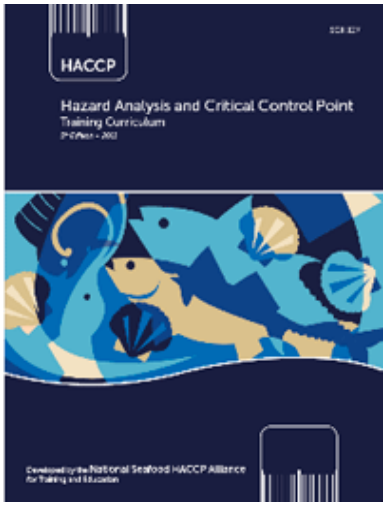
- **Seafood processors**
- **Trade associations**
- **Consultants and auditors**
- **University specialists**
- **Government seafood inspectors**
- **Suppliers, buyers and laboratory analysts**
- **Processing authorities**

# Publications

p. 185

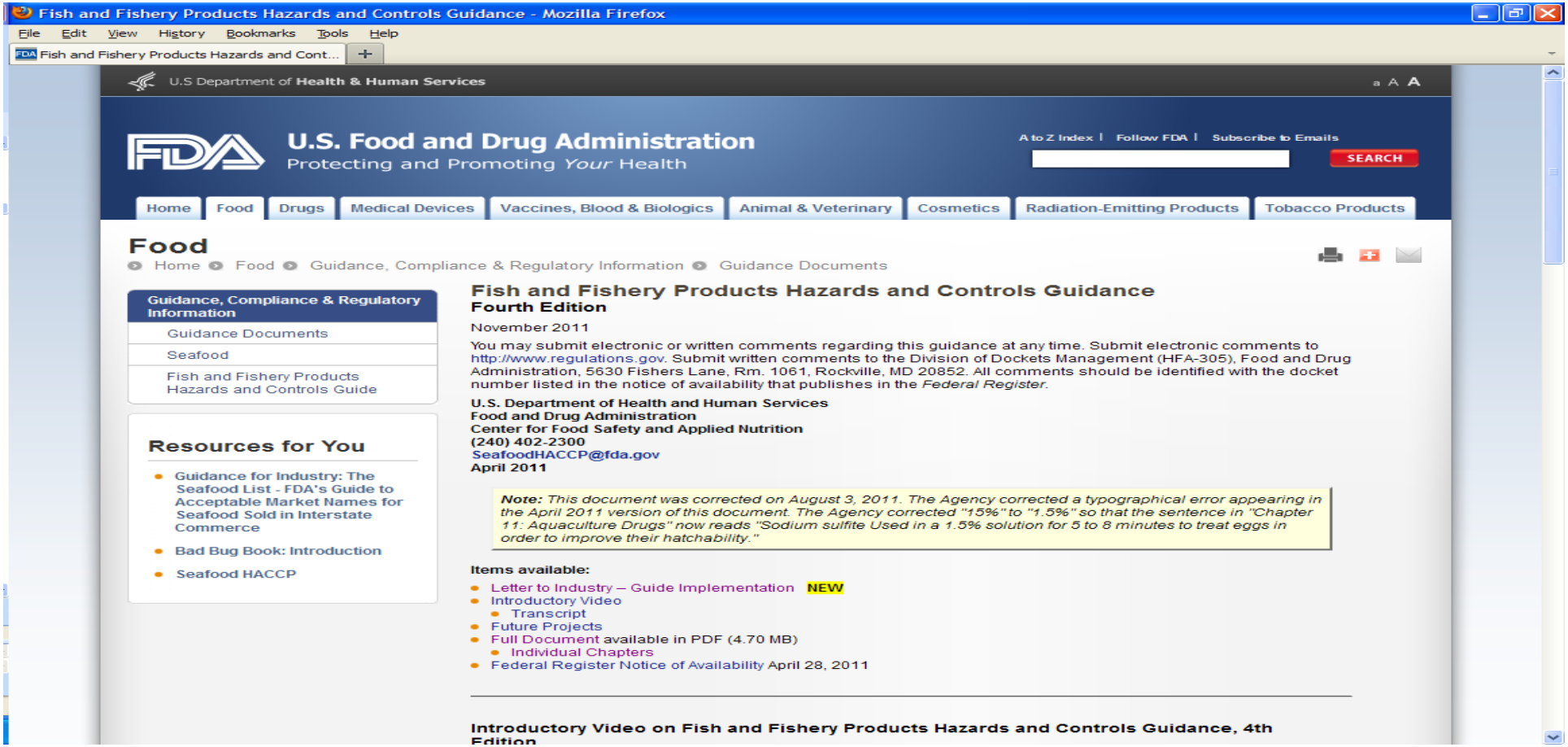
- **The HACCP training curriculum**
- **FDA Hazards Guide**



# FDA Hazards Guide

p. 185

http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/FishandFisheriesProductsHazardsandControlsGuide/default.htm



# Compendium of Fish & Fishery Products Processes, Hazards and Controls

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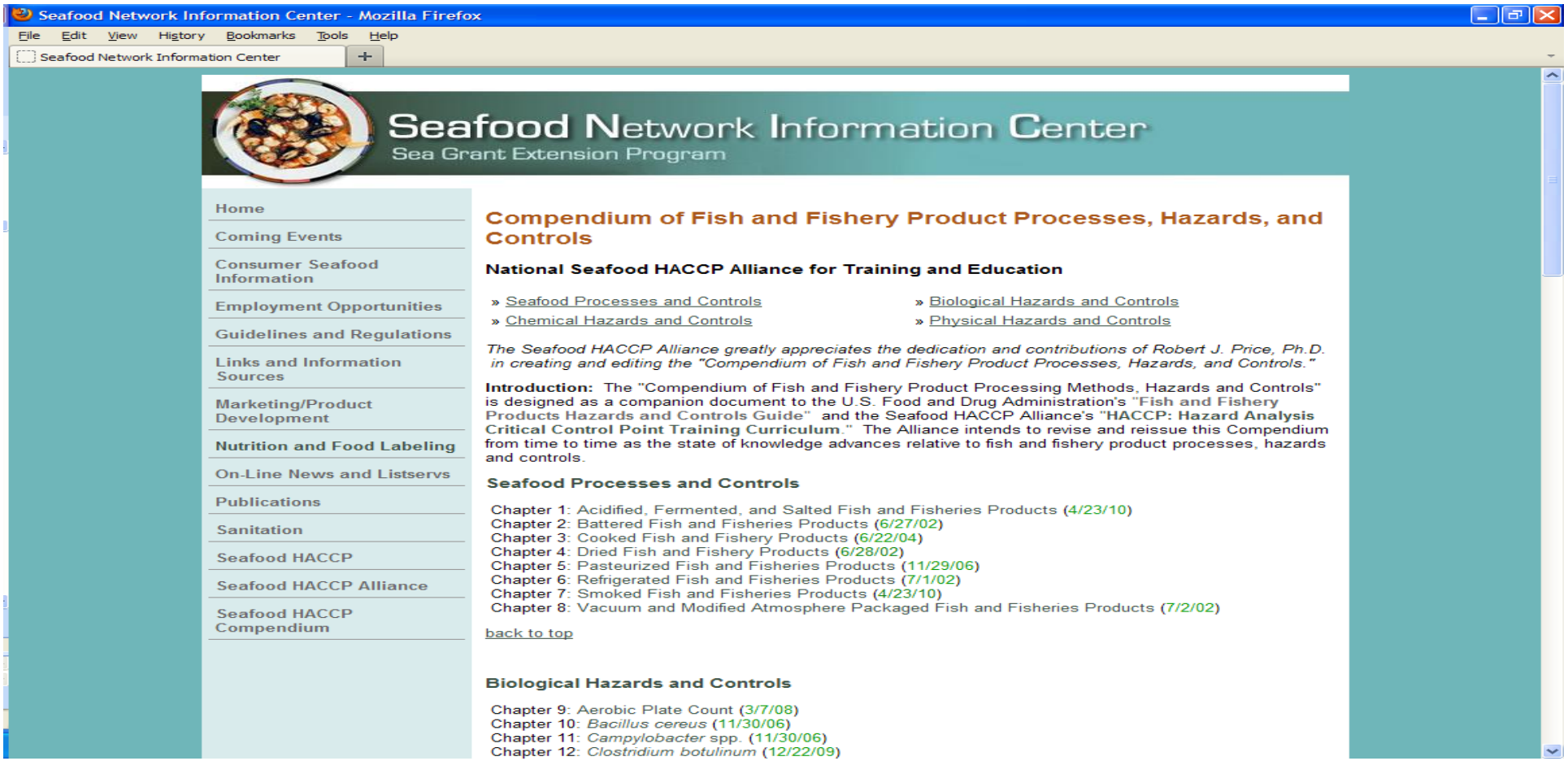
http://seafood.ucdavis.edu/haccp/compendium/compend.htm



# Compendium

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http://seafood.ucdavis.edu/haccp/compendium/compend.htm

- **Potential Food Safety Hazards**
- **Control Measures**
- **Guidelines (Federal, State)**
- **Process Establishment**
- **Critical Aspects of Process**
- **Growth**
- **Heat Resistance**
- **Analytical Procedures**
- **HACCP Plan Examples**
- **Commercial Test Products**
- **Processes**
- **Time Temperature Monitoring Tags**
- **References**

# FDA Web Site

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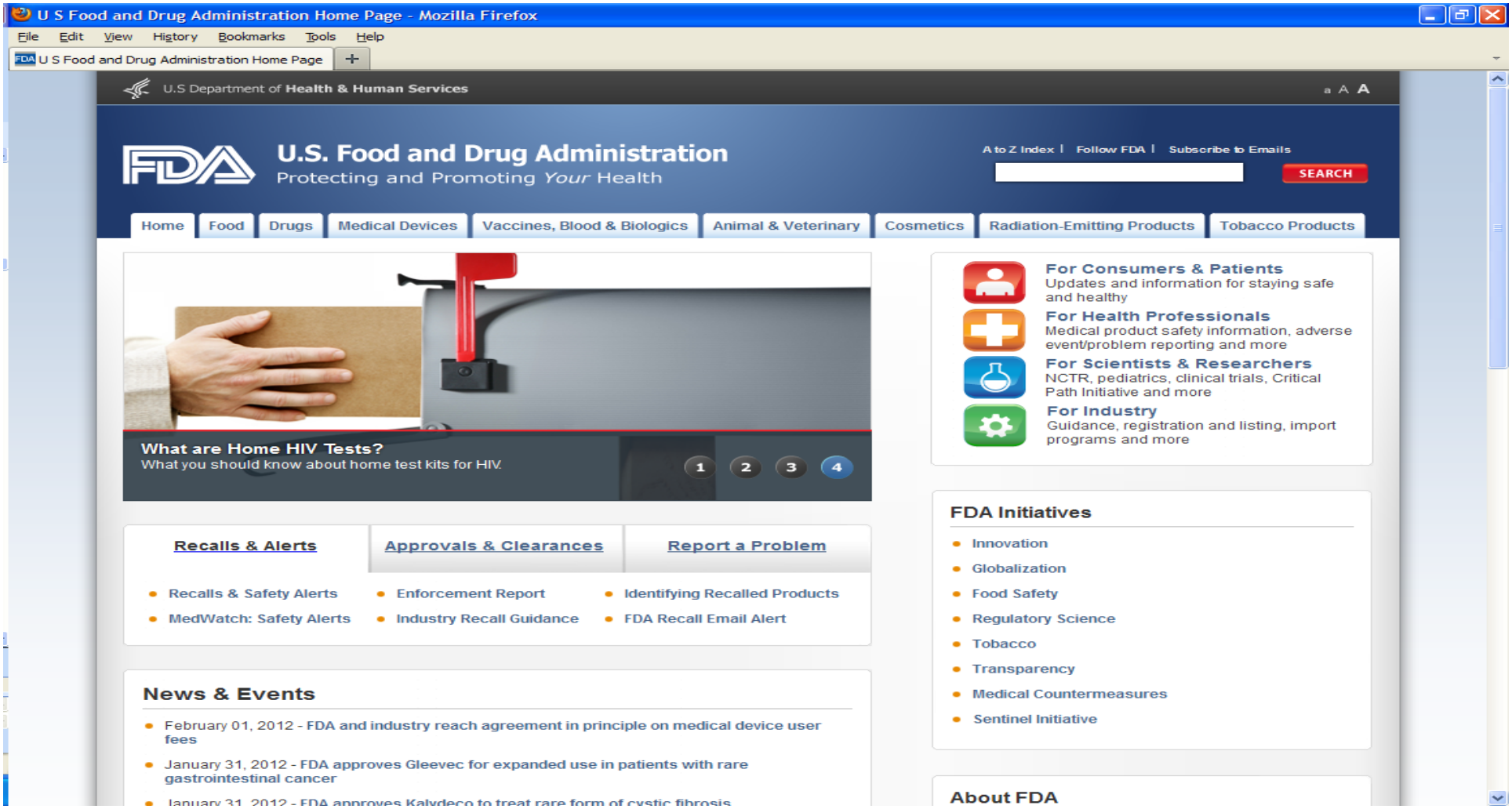
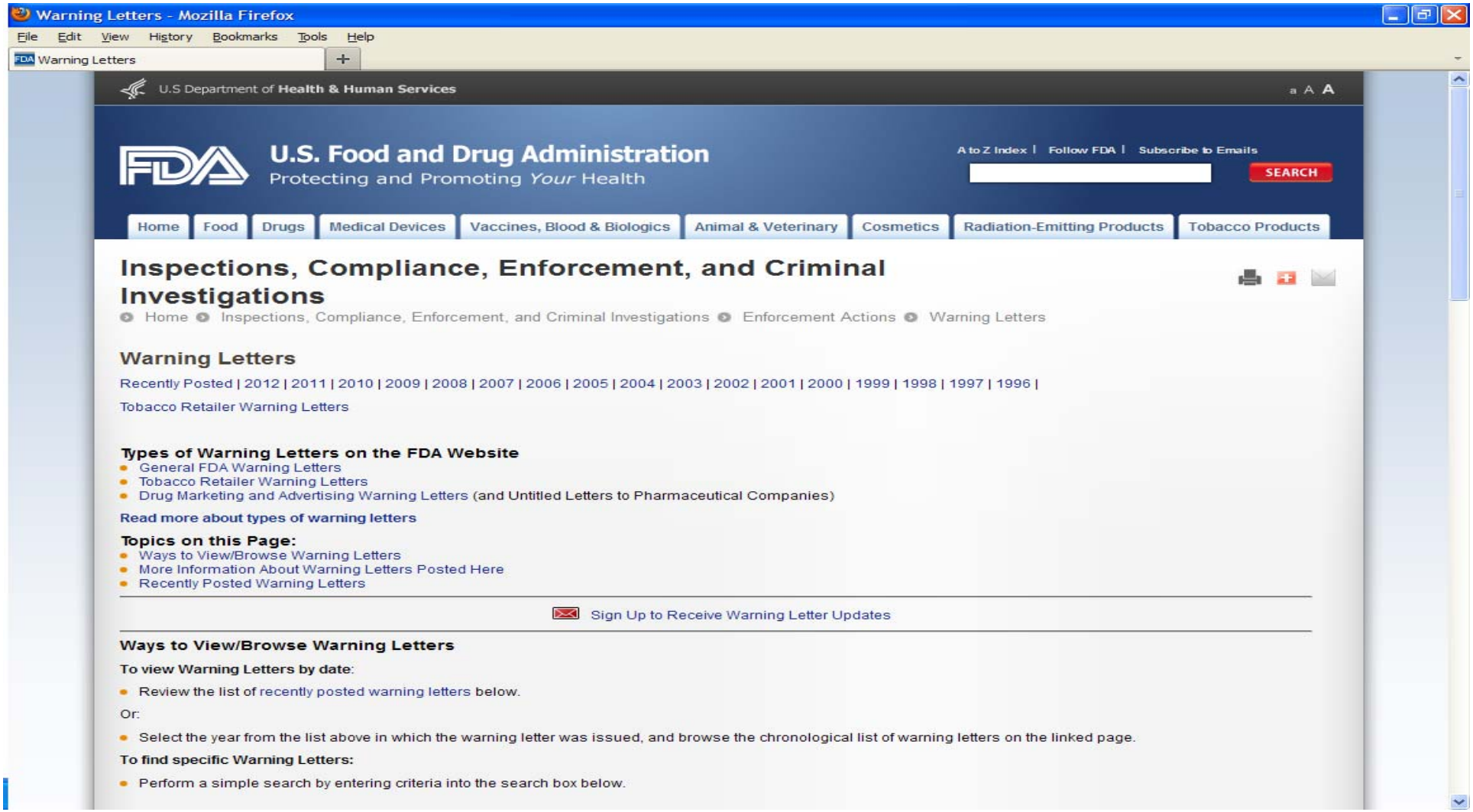
http://www.fda.gov/



# Warning Letters

http://www.fda.gov/ICECI/EnforcementActions/WarningLetters/default.htm



# Seafood List

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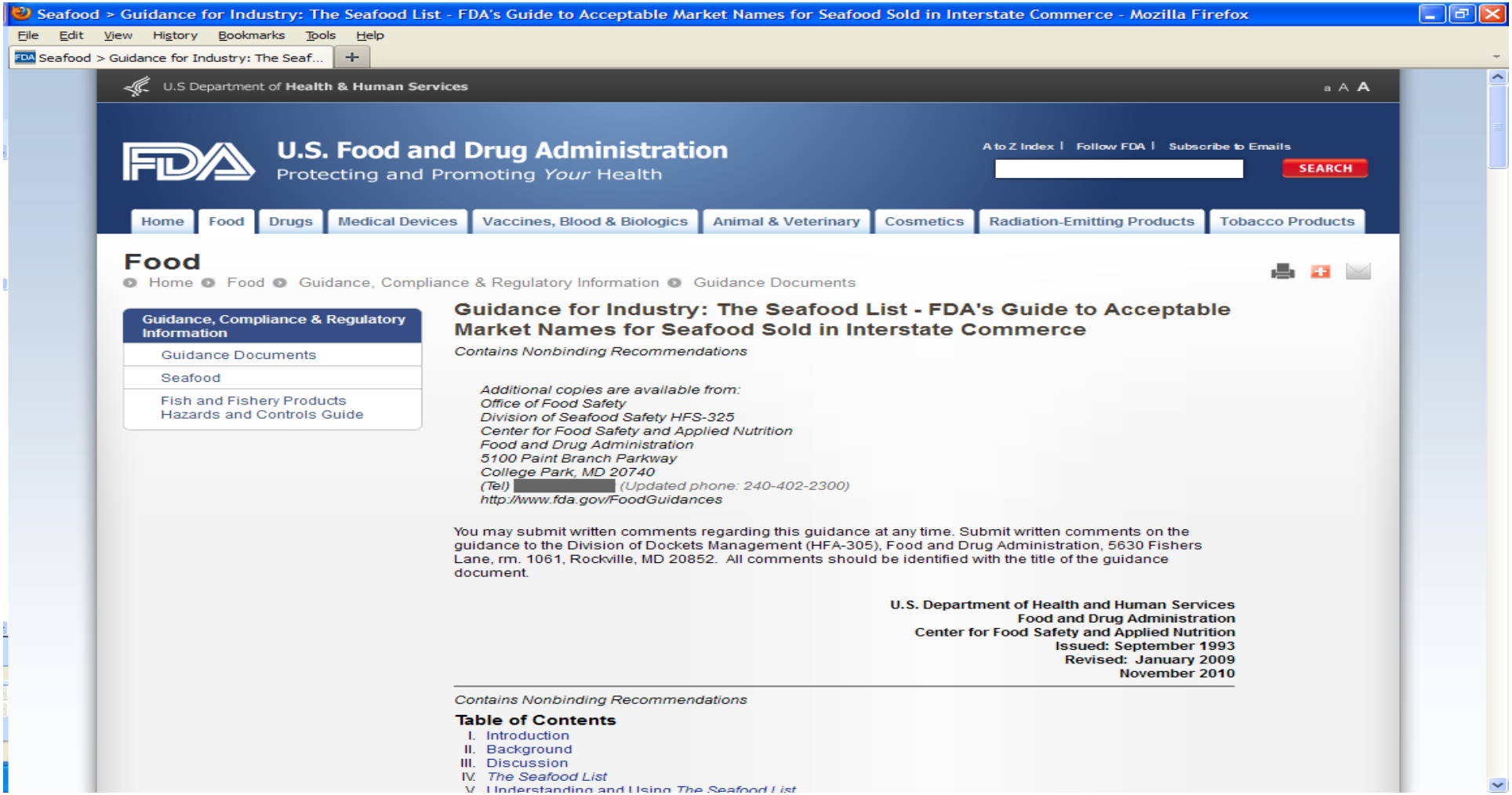
http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/ucm113260.htm



# Aquaculture Drugs

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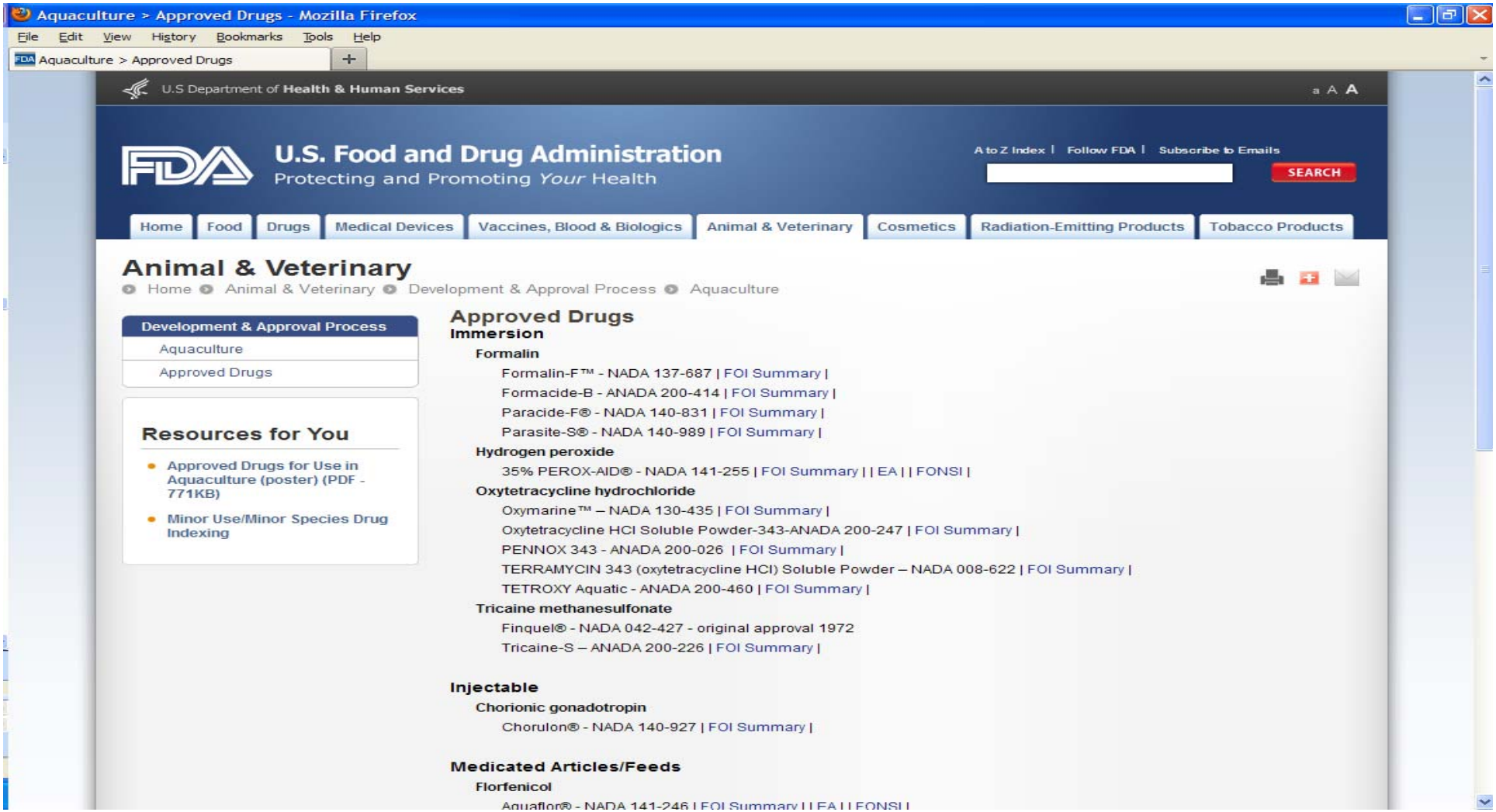
http://www.fda.gov/AnimalVeterinary/DevelopmentApprovalProcess/Aquaculture/ucm132954.htm



# Import Alerts

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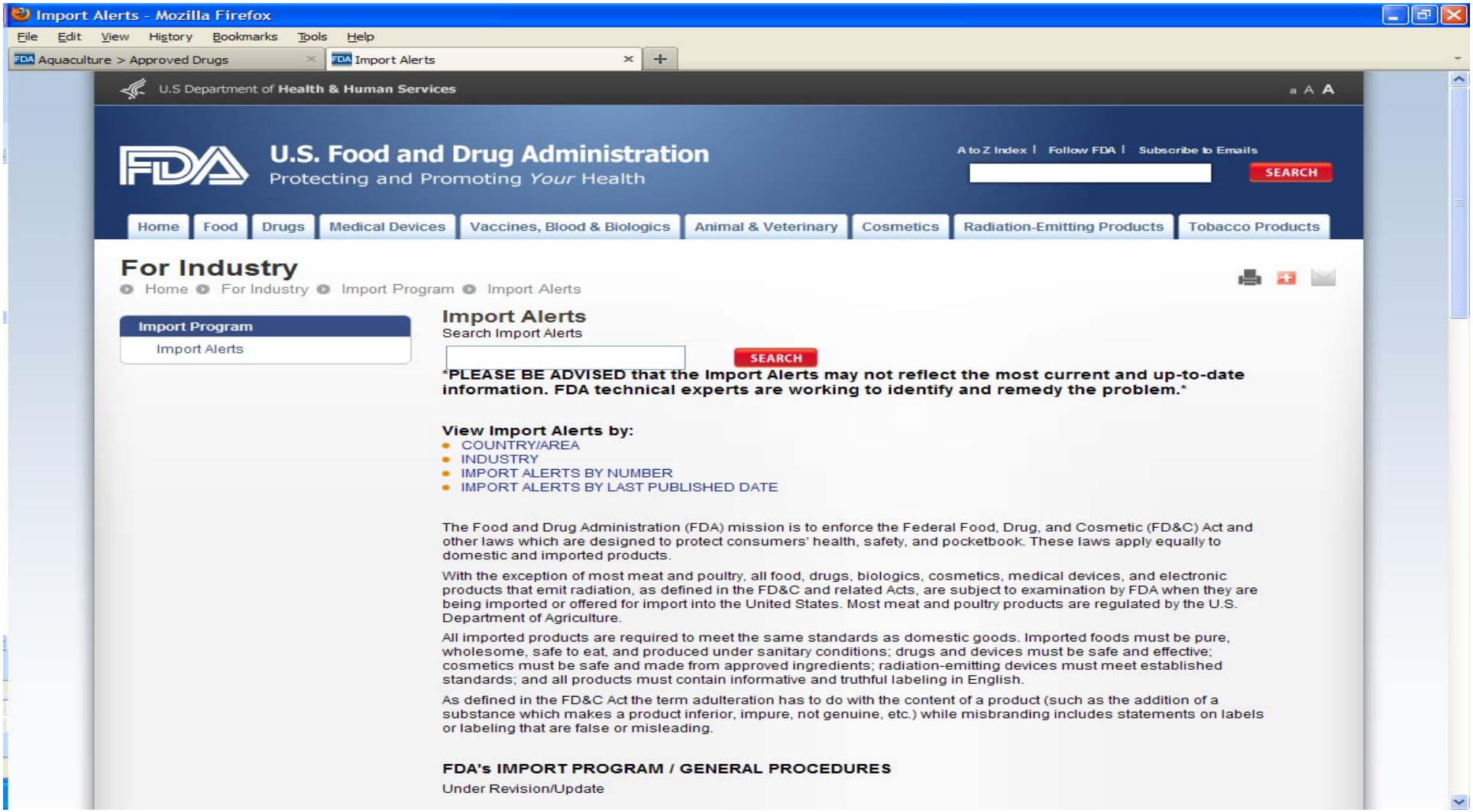
http://www.fda.gov/ForIndustry/ImportProgram/ImportAlerts/default.htm



# Bad Bug Book

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http://www.fda.gov/downloads/Food/FoodSafety/FoodborneIllness/FoodborneIllnessFoodbornePathogensNaturalToxins/BadBugBook/UCM297627.pdf

# Listeria Guidance

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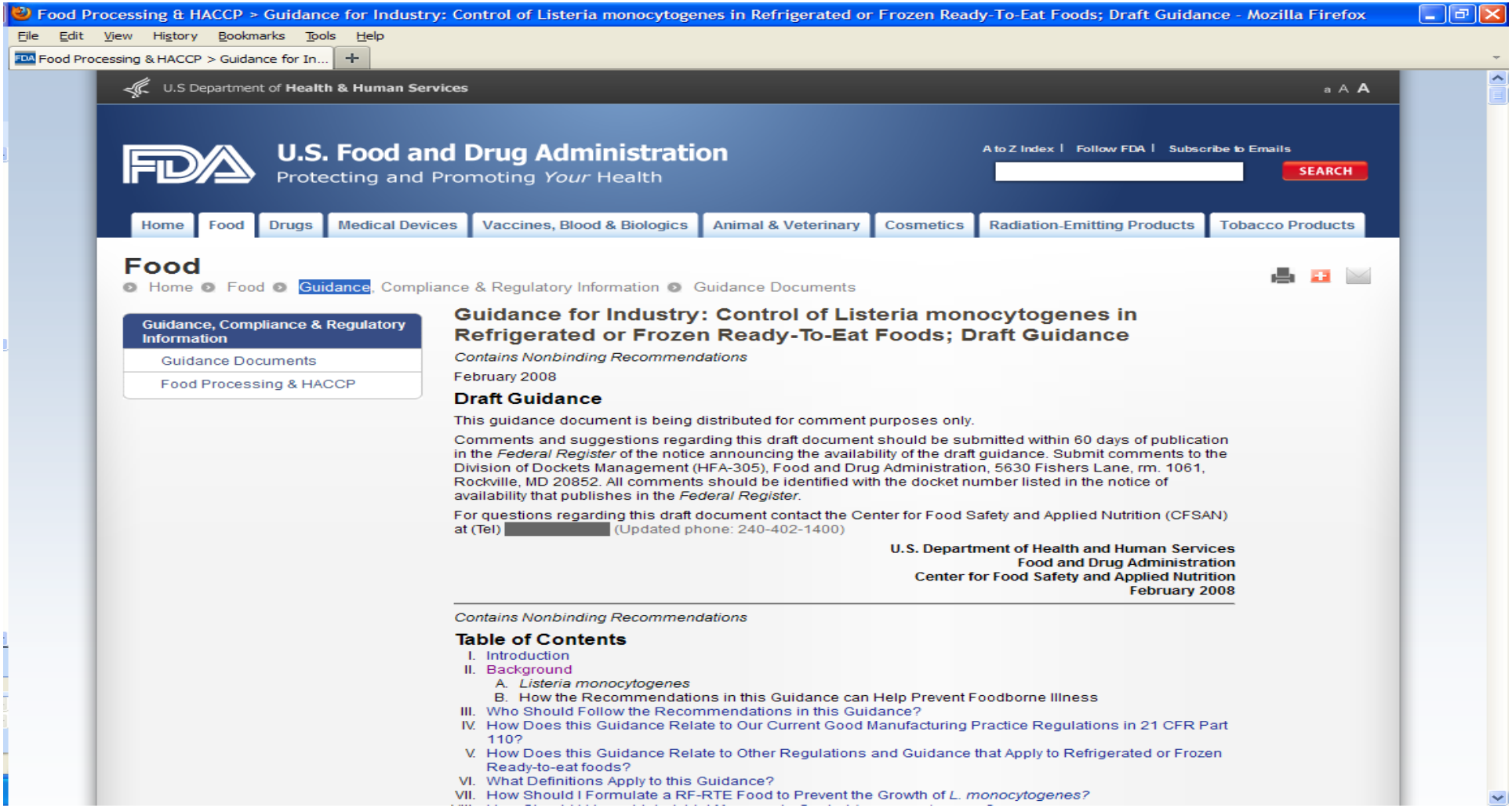
http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodProcessingHACCP/ucm073110.htm



# HACCP Q&As

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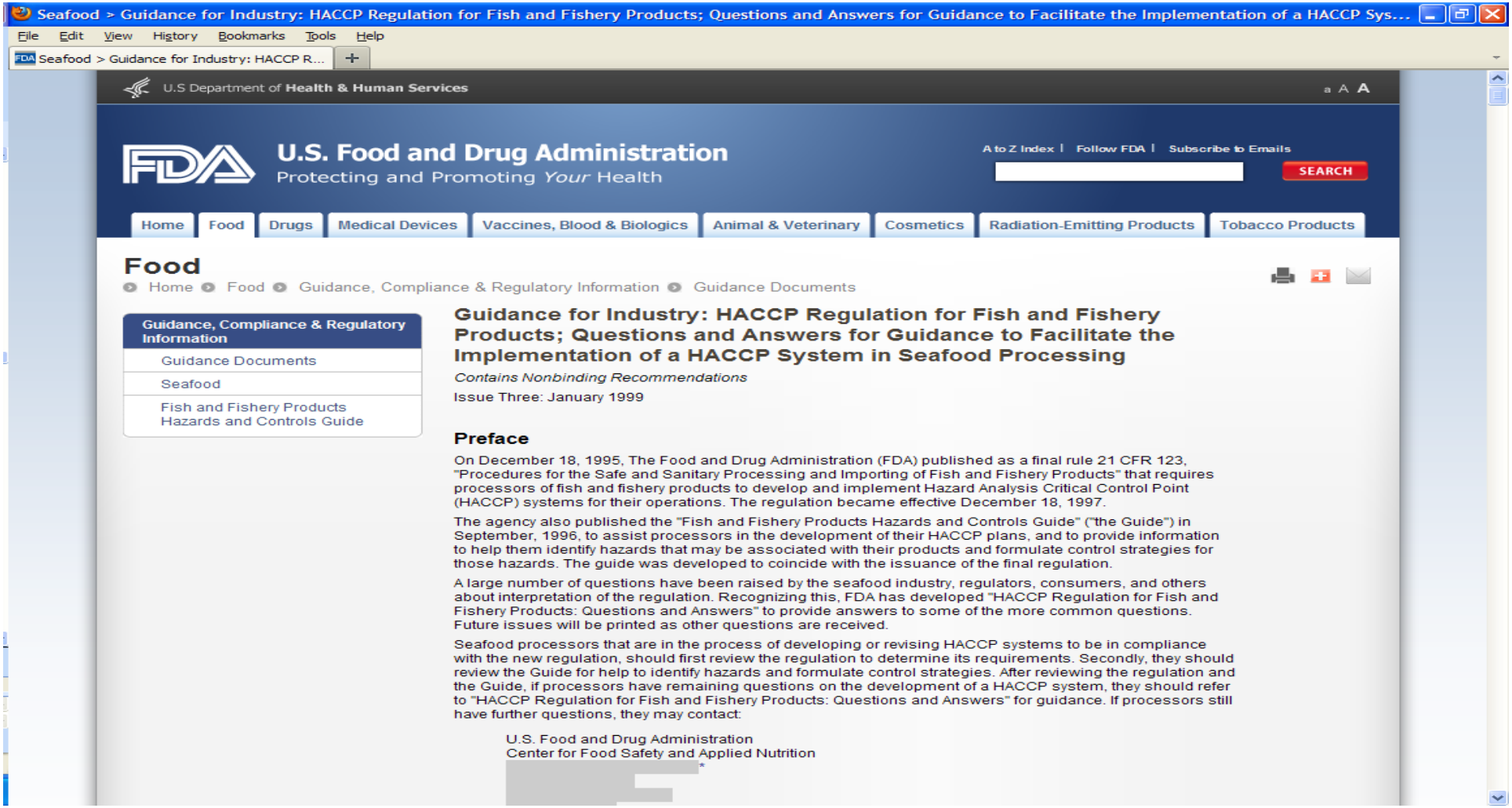
http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/ucm176892.htm



# Shellfish Shippers

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https://info1.cfsan.fda.gov/shellfish/sh/shellfis.cfm

Interstate Shellfish Shippers - Mozilla Firefox

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Interstate Shellfish Shippers

FDA U.S. Food and Drug Administration Department of Health and Human Services

CENTER FOR FOOD SAFETY AND APPLIED NUTRITION

FDA Home Page | CFSAN Home | Search/Subject Index | Q & A | Help

**CFSAN/Office of Food Safety**
**Updated: February 8, 2012**

## Interstate Certified Shellfish* Shippers List

(*Fresh and Frozen Oysters, Clams, Mussels, Whole or Roe-on Scallops)

### Contents

- Preface
- Introduction
- Definitions
- Shippers list
- FDA Regional/District Offices for Shellfish Sanitation Program
- State Program Officers Responsible for Interstate Shellfish Sanitation Certificates
- Country Officers Responsible for Interstate Shellfish Sanitation Certificates
- Canadian Regional Contact Point

### Preface

INTERSTATE CERTIFIED SHELLFISH SHIPPERS LIST (ISSN 0364-7048) is published monthly for the information and use by food control officials, seafood industry and other interested persons. The publication is distributed under authorities of the Public Health Service Act and Food, Drug and Cosmetic Act by the U.S. Food and Drug Administration, 5100 Paint Branch Parkway, College Park, MD 20740-3835.

### Introduction

The shippers listed have been certified by regulatory authorities in the United States, Canada, Korea, Mexico and New Zealand under the uniform sanitation requirements of the

# Fish Encyclopedia

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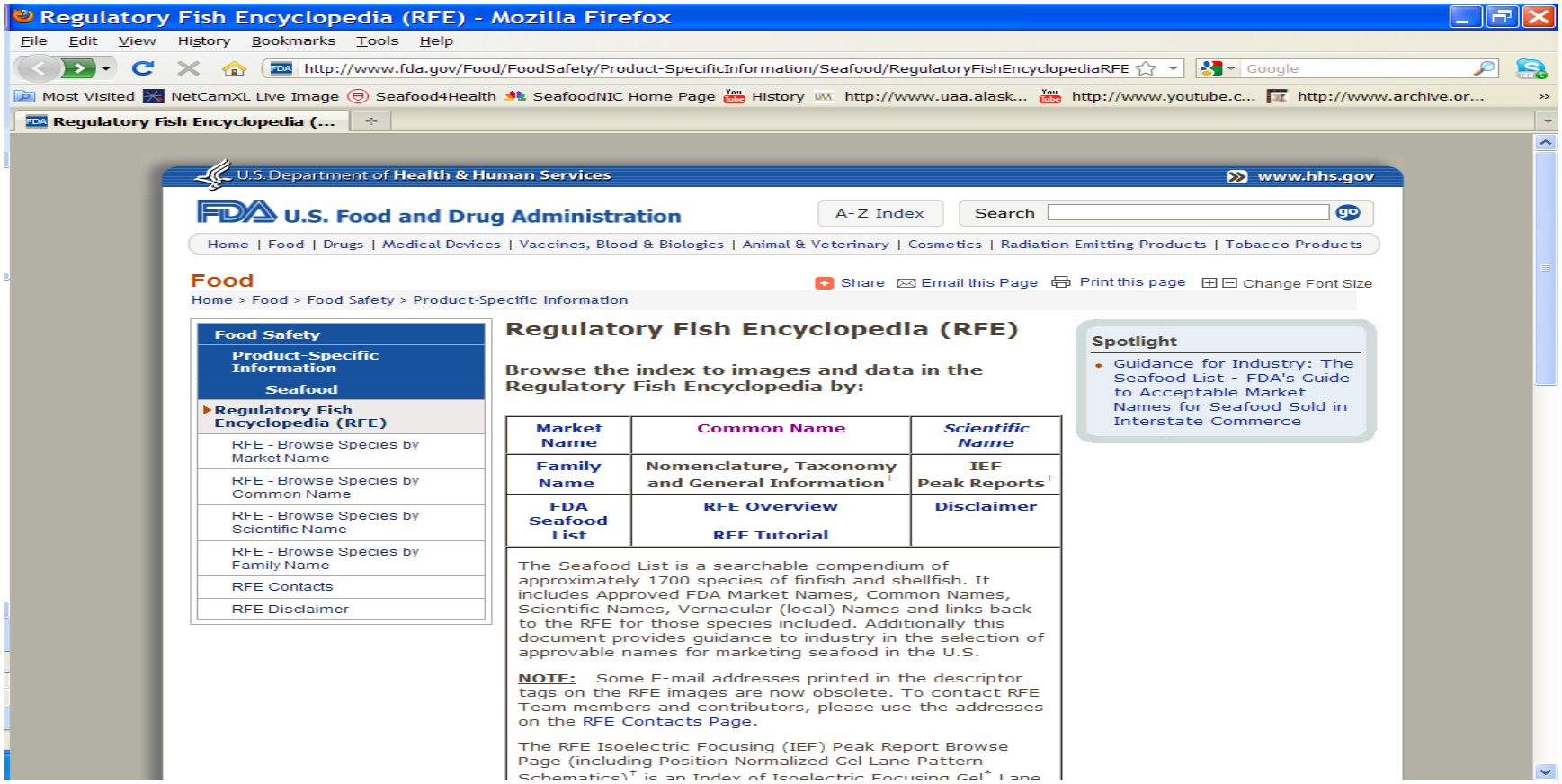
http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/RegulatoryFishEncyclopediaRFE/default.htm



# Seafood HACCP

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http://www.fda.gov/Food/FoodSafety/HazardAnalysisCriticalControlPointsHACCP/SeafoodHACCP/default.htm

# Seafood Information and Resources

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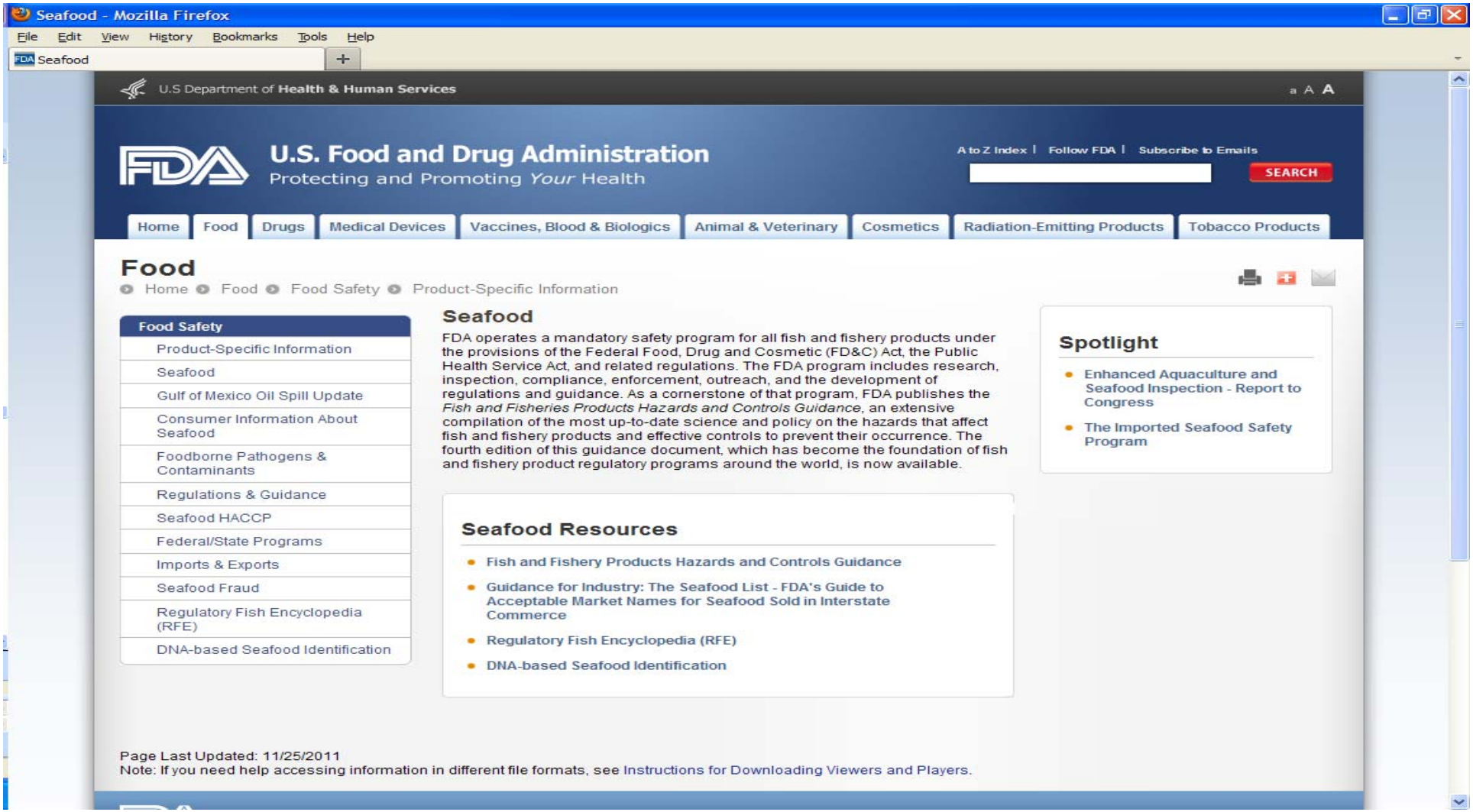
http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/default.htm



# NACMCF HACCP Principles & Application Guidelines

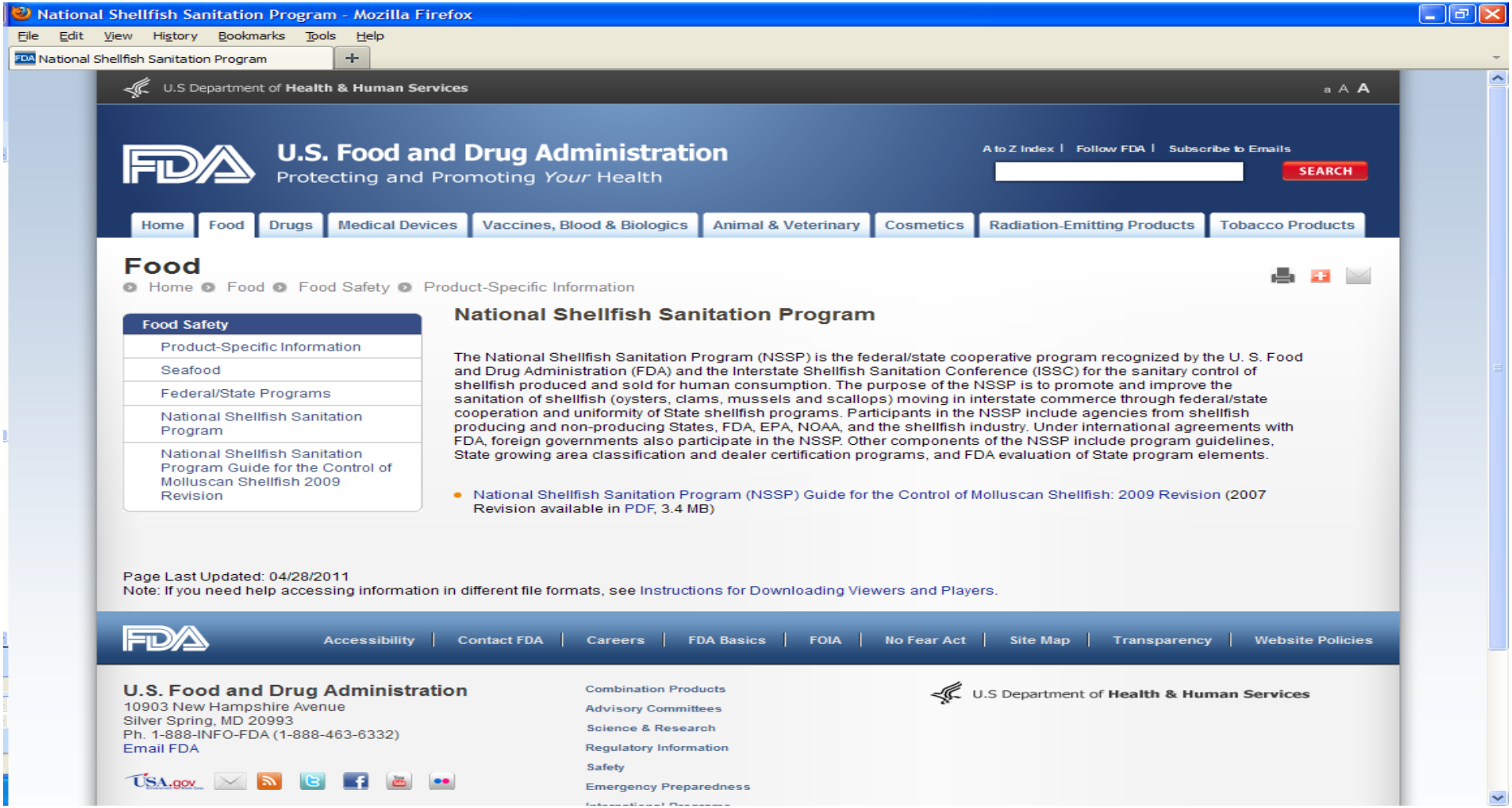
p.189

http://www.fda.gov/Food/FoodSafety/HazardAnalysisCriticalControlPointsHACCP/ucm114868.htm

# NSSP Program Guide

p. 189

http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/FederalStatePrograms/NationalShellfishSanitationProgram/default.htm



# Generic HACCP Forms & Plans

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http://seafood.ucdavis.edu/seafoodhaccp.html#section2

# SHA HACCP Model Plans

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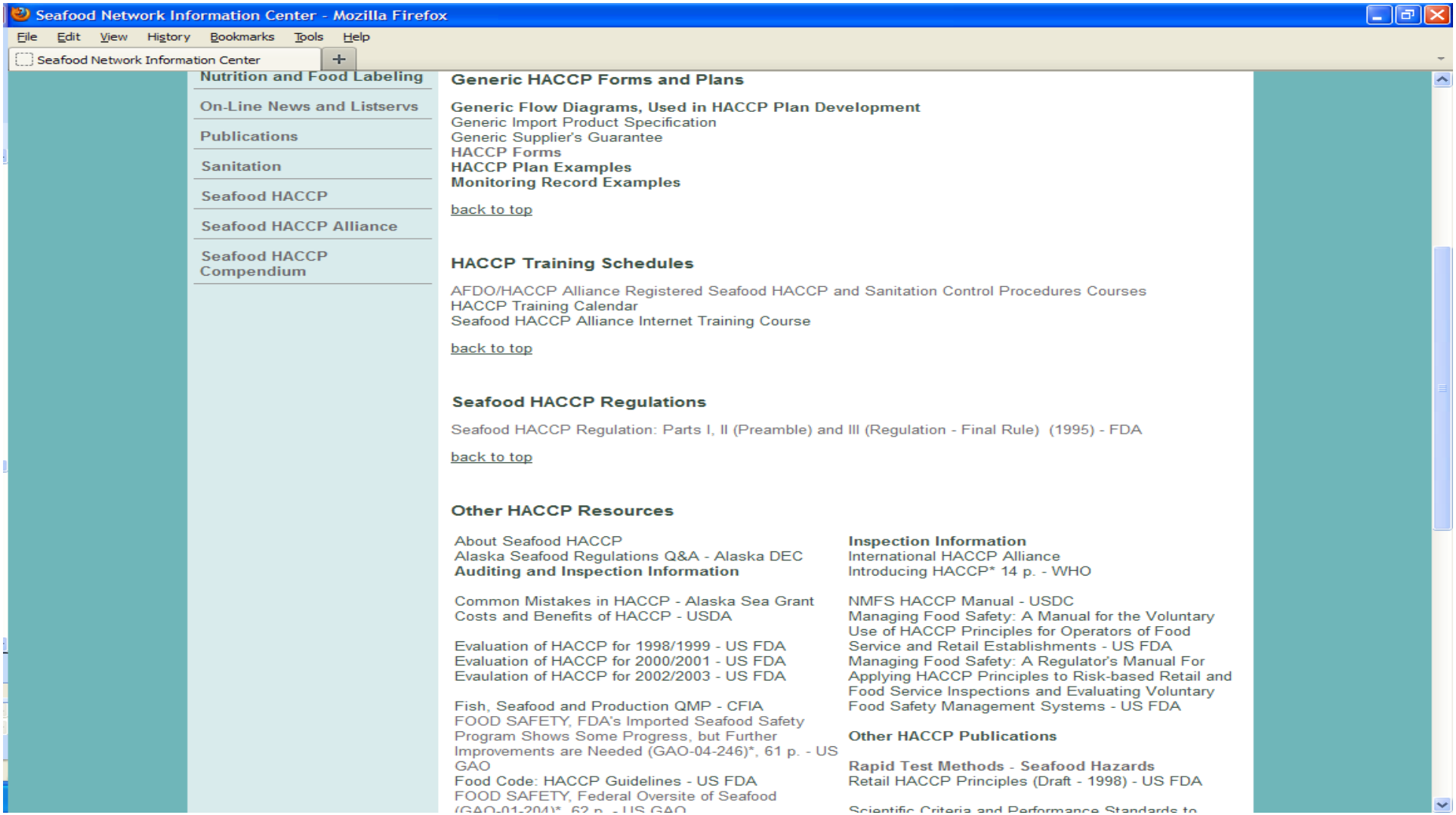
http://seafood.ucdavis.edu/haccpalliance.html#section2



# CDC

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http://www.cdc.gov/

# HACCP Discussion List

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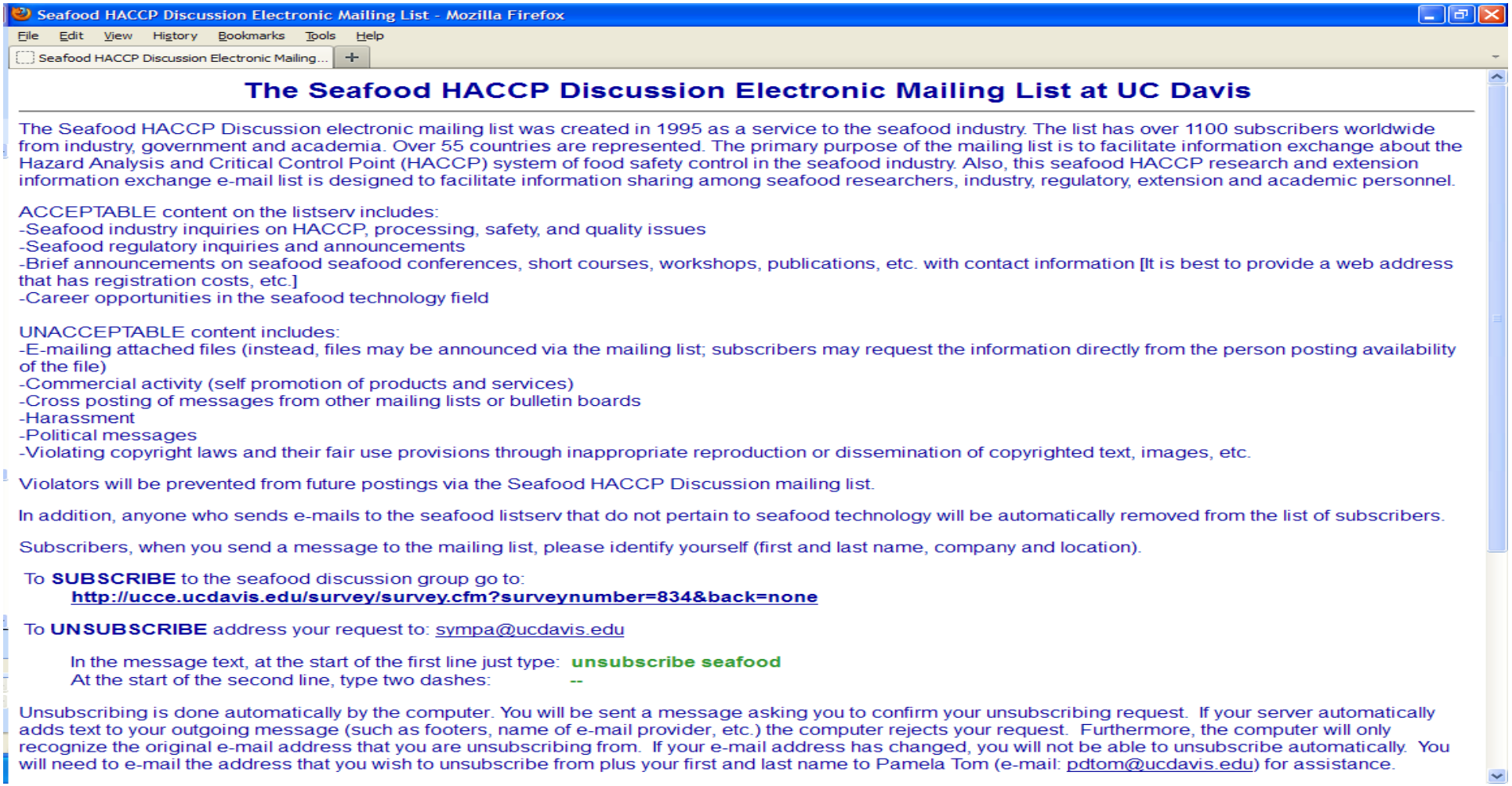
http://seafood.ucdavis.edu/listserv/listinfo.htm



Seafood HACCP Discussion Electronic Mailing List - Mozilla Firefox

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Seafood HACCP Discussion Electronic Mailing...

## The Seafood HACCP Discussion Electronic Mailing List at UC Davis

The Seafood HACCP Discussion electronic mailing list was created in 1995 as a service to the seafood industry. The list has over 1100 subscribers worldwide from industry, government and academia. Over 55 countries are represented. The primary purpose of the mailing list is to facilitate information exchange about the Hazard Analysis and Critical Control Point (HACCP) system of food safety control in the seafood industry. Also, this seafood HACCP research and extension information exchange e-mail list is designed to facilitate information sharing among seafood researchers, industry, regulatory, extension and academic personnel.

ACCEPTABLE content on the listserv includes:
-Seafood industry inquiries on HACCP, processing, safety, and quality issues
-Seafood regulatory inquiries and announcements
-Brief announcements on seafood seafood conferences, short courses, workshops, publications, etc. with contact information [It is best to provide a web address that has registration costs, etc.]
-Career opportunities in the seafood technology field

UNACCEPTABLE content includes:
-E-mailing attached files (instead, files may be announced via the mailing list; subscribers may request the information directly from the person posting availability of the file)
-Commercial activity (self promotion of products and services)
-Cross posting of messages from other mailing lists or bulletin boards
-Harassment
-Political messages
-Violating copyright laws and their fair use provisions through inappropriate reproduction or dissemination of copyrighted text, images, etc.

Violators will be prevented from future postings via the Seafood HACCP Discussion mailing list.

In addition, anyone who sends e-mails to the seafood listserv that do not pertain to seafood technology will be automatically removed from the list of subscribers.

Subscribers, when you send a message to the mailing list, please identify yourself (first and last name, company and location).

To **SUBSCRIBE** to the seafood discussion group go to:
**http://ucce.ucdavis.edu/survey/survey.cfm?surveynumber=834&back=none**

To **UNSUBSCRIBE** address your request to: sympa@ucdavis.edu

In the message text, at the start of the first line just type: **unsubscribe seafood**
At the start of the second line, type two dashes: --

Unsubscribing is done automatically by the computer. You will be sent a message asking you to confirm your unsubscribing request. If your server automatically adds text to your outgoing message (such as footers, name of e-mail provider, etc.) the computer rejects your request. Furthermore, the computer will only recognize the original e-mail address that you are unsubscribing from. If your e-mail address has changed, you will not be able to unsubscribe automatically. You will need to e-mail the address that you wish to unsubscribe from plus your first and last name to Pamela Tom (e-mail: pdtom@ucdavis.edu) for assistance.

# SeafoodNIC

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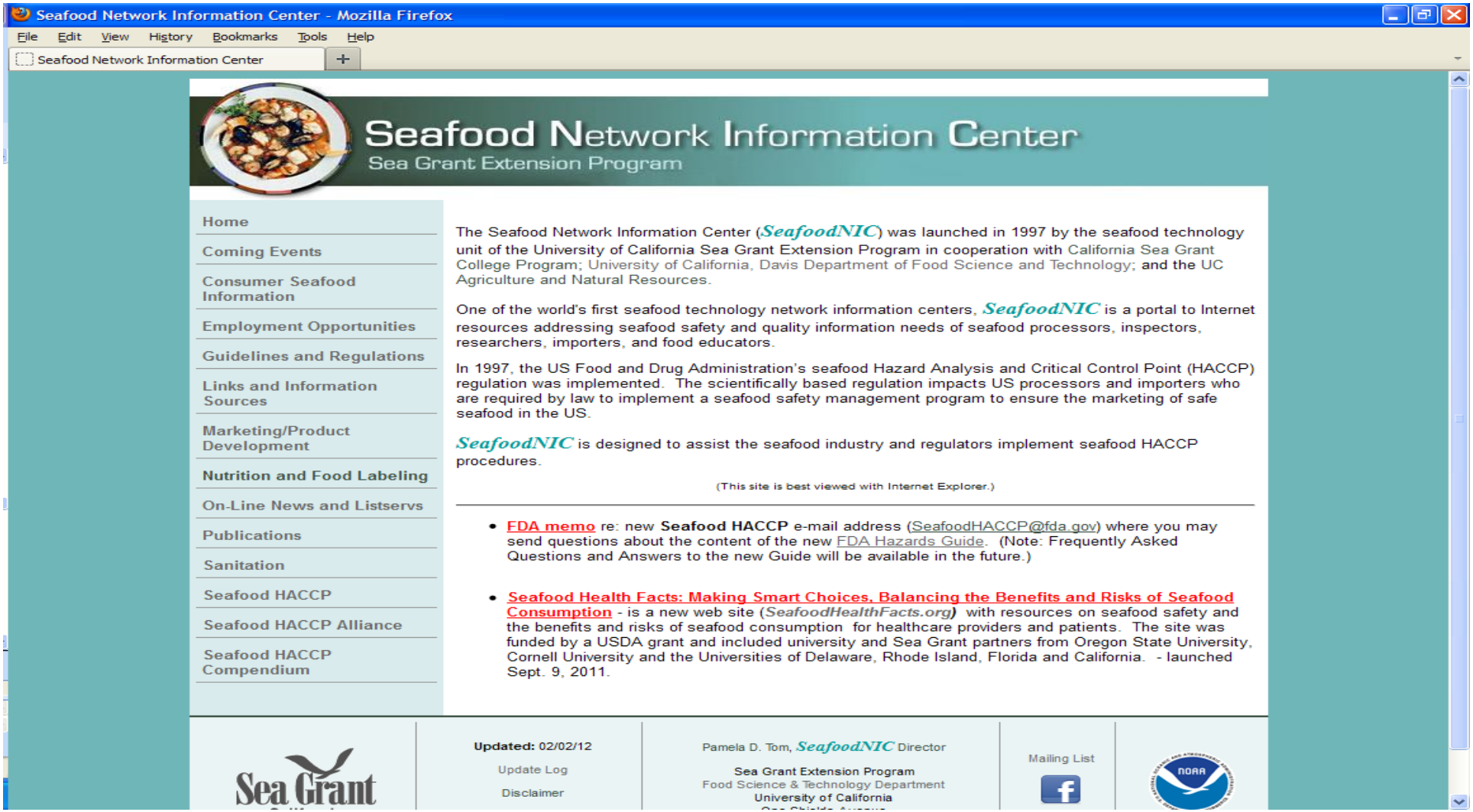
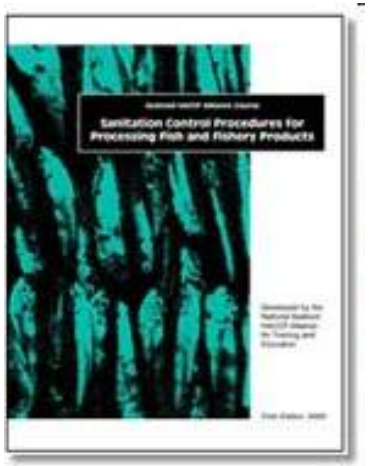
http://seafood.ucdavis.edu



# Seafood HACCP Alliance Sanitation Control Procedures for Processing Fish and Fishery Products Streaming Videos

http://seafood.ucdavis.edu/haccp/scpvideos.htm



# Key Pages of the Curriculum

- p. 31-37 Ch. 3
  - Assemble HACCP team
  - Describe product, intended use and consumers
  - Flow diagram and describe process
- p. 93-94 Hazard analysis
- p. 161-62 HACCP plan
- p. 192-94 How to use the Guide

# HACCP Curriculum Appendices

| | |
|---|---|
| 1 (195) | Seafood HACCP Regulation |
| 2 (209) | HACCP Worksheets |
| 3 (219) | Current GMPs |
| 4 (235) | Traditional Hazard Analysis |

# Key Pages of the Hazards Guide

- p. 22-28 Ch. 2 The 18 steps
- p. 29-74 Ch. 3 Potential species-related & process-related hazards:
- p. 30 Table 3-1 Substitution
- p. 31 Table 3-2 Vertebrates
- p. 62 Table 3-3 invertebrates
- p. 71 Table 3-4 process
- p. 75 Ch. 4-21
- p. 405 8 Appendices

# FDA Guide Appendices


| | |
|---|---|
| 1 (405) | Forms |
| 2 (411) | Sample Flow Diagram |
| 3 (413) | CCP Decision Tree |
| 4 (417) | Pathogen Growth & Inactivation |
| 5 (439) | FDA & EPA Regs. & Guidance |
| 6 (443) | Japanese & Hawaiian Names |
| 7 (451) | Pathogens of Greatest Concern |
| 8 (455) | Seafood HACCP Regulation |

# HACCP Plan Development Hazard Analysis Worksheet

| | | | | | |
|---|---|---|---|---|---|
| Firm Name: | | | Product Description: | | |
| Firm Address: | | | Method of Storage and Distribution: | | |
| | | | Intended Use and Consumer: | | |
| (1) | (2) | (3) | (4) | (5) | (6) |
| Ingredient/processing step | Identify potential hazards introduced, controlled or enhanced at this step (1) | Are any potential food-safety hazards significant? (Yes/No) | Justify your decisions for column 3. | What preventative measures can be applied to prevent the significant hazards? | Is this step a critical control point? (Yes/No) |
| | Biological<br>Chemical<br>Physical | | | | |
| | Biological<br>Chemical<br>Physical | | | | |
| | Biological<br>Chemical<br>Physical | | | | |

# HACCP Plan Development
## HACCP Plan Form

| Firm Name:<br>Firm Address: | | | | | | | Product Description:<br>Method of Storage and Distribution:<br>Intended Use and Consumer: | | |
|---|---|---|---|---|---|---|---|---|---|
| (1) Critical Control Point | (2) Significant Hazards | (3) Critical Limits for each Preventive Measure | Monitoring | | | | (8) Corrective Actions | (9) Verification | (10) Records |
| | | | (4) What | (5) How | (6) Frequency | (7) Who | | | |
| | | | | | | | | | |
| Signature of Company Official: | | | | | Date: | | | | |

# FDA Guide – Chapter 2
# The Steps to Build a HACCP Plan
## (See also Training Curriculum p. 192)

| | |
|---|---|
| Firm Name: **Step 1** | Product Description: **Step 2** |
| Firm Address: **Step 1** | Method of Storage and Distribution: **Step 3** |
| | Intended Use and Consumer: **Step 4** |

**Step 5 (Flow Diagram)**

| (1) | (2) | (3) | (4) | (5) | (6) |
|---|---|---|---|---|---|
| Ingredient/processing step | Identify potential hazards introduced, controlled or enhanced at this step (1) | Are any potential food-safety hazards significant? (Yes/No) | Justify your decisions for column 3. | What preventative measures can be applied to prevent the significant hazards? | Is this step a critical control point? (Yes/No) |
| **Step 6** | Biological<br>**Steps 7 and 8, and Chapter 3**<br><br>Chemical<br>**Steps 7 and 8, and Chapter 3 (Appendix 6)**<br><br>Physical<br>**Steps 7 and 8, and Chapter 3** | **Steps 9 and 10** | **Steps 9-10** | **Steps 9- 10** | **Step 11, Chapters 4-21 (section "Identify the CCPs"), and Appendix 3** |

**Chapters 4-21 (section "Understand the potential hazard," and "Determine if this potential hazard is significant")**

# FDA Guide – Chapter 2
# The Steps to Build a HACCP Plan
## (See also Training Curriculum p. 193)

| | |
|---|---|
| Firm Name: **Chapter 2, Step 1** | Product Description: **Chapter 2, Step 2** |
| Firm Address: **Chapter 2, Step 1** | Method of Storage and Distribution: **Chapter 2, Step 3** |
| | Intended Use and Consumer: **Chapter 2, Step 4** |

| (1) Critical Control Point | (2) Significant Hazards | (3) Critical Limits for each Preventive Measure | Monitoring | | | | (8) Corrective Actions | (9) Verification | (10) Records |
|---|---|---|---|---|---|---|---|---|---|
| | | | (4) What | (5) How | (6) Frequency | (7) Who | | | |
| **Step 12**<br><br>**(Record processing step[s] here from column 1 of the hazard analysis worksheet where CCP was identified)** | **Step 12**<br><br>**(Record corresponding hazard[s] from column 2 of the hazard analysis worksheet where CCP was identified at the processing step)** | **Step 13**<br><br>**Chapters 4-21 (section: "Set critical limits")**<br><br>**(Appendix 4)** | **Step 14**<br><br>**Chapters 4-21 (section: "Establish monitoring procedures")** | | | | **Step 15**<br><br>**Chapters 4-21 (section: "Establish corrective action procedures")** | **Step 17**<br><br>**Chapters 4-21 (section: "Establish verification procedures")** | **Step 16**<br><br>**Chapters 4-21 (section: "Establish a recordkeeping system")** |

Signature of Company Official: **Step 18** Date: **Step 18**