

This table is a an example of a portion of a HACCP plan relating to the control of sulfiting agents for a processor of wild-caught shrimp, using labeling controls. It is provided for illustrative purposes only. Food and color additives may be only one of several significant hazards for this product.

Updated: 7/24/98

| (1)<br>Critical Control Point (CCP) | (2)<br>Significant Hazard | (3)<br>Critical Limits for each Preventive Measure                   | (4)<br>What   | (5)<br>Monitoring How | (6)<br>Frequency                              | (7)<br>Who         | (8)<br>Corrective Action(s)   | (9)<br>Records         | (10)<br>Verification   |
|-------------------------------------|---------------------------|--|---|-----------------------|---|--------------------|---|------------------------|--|
| Labeling receipt                    | Sulfiting agents          | All finished product labels must contain sulfiting agent declaration | Finished product labels for presence of sulfiting agent declaration | Visual                | One label from each case of labels at receipt | Receiving employee | Segregate and return any labels that do not contain the sulfiting agent declaration | Label receiving record | Review monitoring and corrective action records within one week of preparation |

FDA. 1998. Food & Color Additives (A Chemical Hazard). Ch. 19, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 213-222. 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.

This table is a an example of a portion of a HACCP plan relating to the control of sulfiting agents for a processor of wild-caught frozen shrimp, using raw material screening. It is provided for illustrative purposes only. Food and color additives may be only one of several significant hazards for this product.

Updated: 7/24/98

| (1)<br>Critical Control Point (CCP) | (2)<br>Significant Hazard | (3)<br>Critical Limits for each Preventive Measure   | (4)<br>What   | (5)<br>Monitoring How | (6)<br>Frequency             | (7)<br>Who         | (8)<br>Corrective Action(s)   | (9)<br>Records                  | (10)<br>Verification   |
|-------------------------------------|---------------------------|--|---|-----------------------|------------------------------|--------------------|---|---------------------------------|--|
| Shrimp receiving                    | Sulfiting agents          | Incoming lots of shrimp must be accompanied by a supplier's guarantee that sulfiting agents were not used on the lot | Supplier's lot-by-lot guarantee that no sulfiting agents were used on the lot | Visual                | Every lot of incoming shrimp | Receiving employee | Reject any incoming lot of shrimp that is not accompanied by a supplier's guarantee | Copies of supplier's guarantees | Test one lot per quarter for sulfiting agent residue, and test one lot from each new supplier of shrimp for sulfiting agent residue<br><br>Review monitoring, corrective action, and verification records within one week of preparation |

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**This table is an example of a portion of a HACCP plan relating to the control of sulfiting agents for a processor of wild-caught frozen shrimp, using labeling controls with raw material screening. It is provided for illustrative purposes only. Food and color additives may be only one of several significant hazards for this product.**

Updated: 7/24/98

| (1)<br>Critical Control Point (CCP) | (2)<br>Significant Hazard | (3)<br>Critical Limits for each Preventive Measure   | (4)<br>What   | (5)<br>Monitoring How          | (6)<br>Frequency   | (7)<br>Who   | (8)<br>Corrective Action(s)   | (9)<br>Records     | (10)<br>Verification   |
|-------------------------------------|---------------------------|--|---|--------------------------------|--|--|---|--------------------|--|
| Finished product labeling           | Sulfiting agents          | Finished product labels for product processed from sulfite-containing raw material shrimp must contain a sulfiting agent declaration | Finished product labels for presence of sulfiting agent declaration<br>Three shrimp collected randomly from each lot of raw material shrimp for sulfiting agent residual analysis | Visual<br>Malachite green test | One label from each case of labels delivered to packaging<br>Three shrimp from each lot of raw material shrimp | Packaging machine operator<br>Quality control employee | Segregate and relabel any improperly labeled product<br>Segregate and return any label stock that does not contain the proper declaration | Label check record | Review monitoring and corrective action records within one week of preparation |

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