

HACCP PLAN

CONFIDENTIAL	Product Description: CONFIDENTIAL
CONFIDENTIAL	Method of Distribution and Storage: Cooled Truck & Cooler
	Intended Use and Consumer: Ready-to-Eat by Consumer

THIS IS THE WAY A HACCP PLAN SHOULD LOOK

CRITICAL CONTROL POINT	SIGNIFICANT HAZARDS	CRITICAL LIMITS	MONITORING			CORRECTIVE ACTION	RECORDS	VERIFICATION								
			What	How	Frequency	Who										
CCP-1 RECEIVING	Pathogens Toxins	Temperature ≤40° F	Temperature	Thermometer	Each Lot	Authorized Employee	Reject Hold & Evaluate based on Time/Temp. Exposure	Monitoring Document & Corrective Action Log								
CCP-2 STORAGE	Pathogen Growth Toxin Formation	Cooler to be maintained @ ≤40°F Of <table border="1" style="margin-left: auto; margin-right: auto; border-collapse: collapse;"> <tr> <td style="padding: 2px;">37.9-41°F</td> <td style="padding: 2px;">7 days</td> </tr> <tr> <td style="padding: 2px;">42-51°F</td> <td style="padding: 2px;">>2 days</td> </tr> <tr> <td style="padding: 2px;">51-70°F</td> <td style="padding: 2px;">1-2 hours</td> </tr> <tr> <td style="padding: 2px;">Above 70°F</td> <td style="padding: 2px;">2 hours</td> </tr> </table>	37.9-41°F	7 days	42-51°F	>2 days	51-70°F	1-2 hours	Above 70°F	2 hours	Cooler Temperature	Thermometer Chart Recorder	Continuous + visual twice per day	Authorized Employee	Adjust/Repair the thermometer, Hold & Evaluate Move to Another Cooler Laboratory Test Destroy Adjust or Repair Cooler	Monitoring Document & Corrective Action Log Laboratory Report
37.9-41°F	7 days															
42-51°F	>2 days															
51-70°F	1-2 hours															
Above 70°F	2 hours															

FDA Consulting Services, LLC has reviewed the entire HACCP Program, modified this HACCP Plan on January 9, 2007, and find all to be in compliance with Seafood HACCP Regulation (21 CFR Part 123).

COMPANY OFFICIAL: _____

REASSESSMENT DATE: _____