

Sources of Information on Preparing HACCP Forms*

*Based on a revised version of Chapter 13 of the HACCP: Hazard Analysis and Critical Control Point Training Curriculum, 4th Edition, 2001. Developed by the National Seafood HACCP Alliance for Training and Education <http://seafood.ucdavis.edu/haccp/ch13sources.htm> .

Seafood Processors

Trade Associations

<http://seafood.ucdavis.edu/organize/org-ass.htm>

Consultants and Consulting Firms

University Sea Grant/Cooperative Extension

Sea Grant

<http://seafood.ucdavis.edu/organize/org-sg.htm>

Cooperative Extension

http://www.csrees.usda.gov/qlinks/partners/state_partners.html

Government Inspectors

U.S. Food and Drug Administration District Offices (ORA Field Directory)

<http://www.fda.gov/ICECI/Inspections/IOM/ucm124008.htm>

U.S. Department of Commerce, Seafood Inspection Program Offices

http://www.seafood.nmfs.noaa.gov/Regional_Offices.html

Buyers, Suppliers and Analytical Laboratories

PUBLICATIONS

US FDA Fish and Fishery Products Hazards and Controls Guide

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

FDA Bad Bug Book:

Foodborne Pathogenic Microorganisms and Natural Toxins Handbook

<http://www.fda.gov/Food/FoodSafety/FoodborneIllness/FoodborneIllnessFoodbornePathogensNaturalToxins/BadBugBook/default.htm>

FDA Compliance Policy Guides (CPGs) and Import Alert

Compliance Policy Guidance Manual

<http://www.fda.gov/ICECI/ComplianceManuals/CompliancePolicyGuidanceManual/default.htm>

FDA's Import Program

<http://www.fda.gov/ForIndustry/ImportProgram/default.htm>

FDA National Shellfish Sanitation Program (NSSP) Guide

<http://www.issc.org/NSSP/Default.aspx>

NOAA Seafood Inspection Program

NMFS HACCP Manual

<http://seafood.nmfs.noaa.gov/manual.html>

Publications provided by the NOAA Seafood Inspection Program

<http://www.seafood.nmfs.noaa.gov/Publications.htm>

U.S. Department of Agriculture (USDA) HACCP and Pathogen Reduction

http://www.fsis.usda.gov/Science/hazard_analysis_&_pathogen_reduction/index.asp

National Advisory Committee on Microbiological Criteria for Foods (NACMCF)

http://www.fsis.usda.gov/About_FSYS/NACMCF/index.asp

National Academies Press

Seafood Choices: Balancing Benefits and Risks (2007)

http://www.nap.edu/catalog.php?record_id=11762

Seafood Safety (1991)

<http://www.nap.edu/books/0309043875/html/index.html>

Centers for Disease Control and Prevention (CDC)

<http://www.cdc.gov/>

Morbidity and Mortality Weekly Report

<http://www.cdc.gov/mmwr/>

Codex Alimentarius (CODEX)

http://www.codexalimentarius.net/index_en.stm

Codex Alimentarius, Code of Practice for Fish and Fishery Products, First Edition (2009)

<http://www.fao.org/docrep/011/a1553e/a1553e00.htm>

Current Official Standards

http://www.codexalimentarius.net/standard_list.asp

Canadian Food Inspection Agency

Food Safety Enhancement Program

<http://www.inspection.gc.ca/english/fssa/polstrat/haccp/haccpe.shtml>

National Sea Grant Library

Digital HACCP Library

<http://nsgd.gso.uri.edu/haccp.html>

COMPUTER-ACCESSIBLE INFORMATION SOURCES

FDA's Home Page

<http://www.fda.gov/>

FDA's Evaluation of the Seafood HACCP Program for Fiscal Years 2004/2005

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/SeafoodHACCP/ucm111059.htm>

HACCP Regulation for Fish and Fishery Products Questions and Answers for guidance to Facilitate the Implementation of a HACCP System in Seafood Processing

<http://seafood.ucdavis.edu/haccp/fda%20haccp%20qas.pdf>

Regulatory Fish Encyclopedia

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

Seafood HACCP

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

Seafood Information and Resources

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

AquaNIC – Aquaculture Network Information Center

<http://aquanic.org/>

USDA, Food Safety Information Center

Education and Training Materials Database

<http://foodsafety.nal.usda.gov/fsic/fseddb/fseddbsearch.php>

Seafood HACCP

http://foodsafety.nal.usda.gov/nal_display/index.php?info_center=16&tax_level=2&tax_subject=177&level3_id=0&level4_id=0&level5_id=0&topic_id=1148&&placement_default=0

Seafood Discussion Group (Mailing List)

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

SeafoodNIC – Seafood Network Information Center

<http://seafood.ucdavis.edu/>

Compendium of Fish and Fishery Product Processing Methods, Hazards and Controls

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

SELECTED ADDITIONAL REFERENCES

FDA/DHHS. 1994. “**Proposal to Establish Procedures for the Safe Processing and Importing of Fish and Fishery Products,**” Government Printing Office, Washington, DC 20402 (202/512-2357), Jan. 28, 1994. Federal Register, pages 4142-4214. _

Federal Register 60 FR 65095 December 18, 1995. Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products; Final Rule. 21 CFR 123 and 1240. Part I, Preamble, pp. 65095-65152

Federal Register 60 FR 65095 December 18, 1995. Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products; Final Rule. 21 CFR 123 and 1240. Part II, Preamble, pp. 65152-65197

Federal Register 60 FR 65095 December 18, 1995. Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products; Final Rule. 21 CFR 123 and 1240. Part III, Regulation, pp. 65197-65202

<http://www.fda.gov/Food/FoodSafety/Product-SpecificInformation/Seafood/SeafoodHACCP/ucm111304.htm>

Lee, J.S. and K.S. Hilderbrand Jr., 1992. "**Hazard Analysis and Critical Control Point Applications to the Seafood Industry**," ORESU-H-92-001, Oregon Sea Grant, Oregon State University, Corvallis, OR. <http://nsgd.gso.uri.edu/oresu/oresuh92001.pdf> (Requires Adobe Acrobat Reader)

Microbiology and Food Safety Committee, National Food Processors Association (NFPA). 1989. "**Guidelines for the Development of Refrigerated Foods**," NFPA Bulletin 42-L, 1989. "Out of Print" and scheduled to be updated. A limited number is available upon special request to the Food Products Association (Phone: 1-800-355-0983).

NACMCF. 1992 Hazard Analysis and Critical Control Point Principles and Application Guidelines. Adopted August 14, 1997. National Advisory Committee on Microbiological Criteria for Foods. <http://www.fda.gov/Food/FoodSafety/HazardAnalysisCriticalControlPointsHACCP/ucm114868.htm>
Subcommittee on Microbiological Criteria. Committee on Food Protection, Food and Nutrition Board, National Research Council, NAS. 1985. "An Evaluation of the Role of Microbiological Criteria for Foods and Food Ingredients," National Academy Press. <http://books.nap.edu/books/0309034973/html/index.html>

Table 1. How the Hazards Guide Steps Correspond to the Hazard Analysis Worksheet

Refer to Chapters 2, (Conducting a Hazard Analysis and Developing a HACCP Plan), 3, 4-21 and Appendices 3-6 of the FDA Hazards Guide to identify the corresponding step and instructions for completing the hazard analysis worksheet. You may choose other equivalent peer reviewed publications or control strategies that are different from the Hazards Guide provided that they assume an equivalent degree of safety of the product.

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)	(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)
Chapter 2: Step 6.	Chapter 2, Steps 7 and 8, and Chapter 3: Tables #3-1, 2, 3.	Chapter 2: Step 9 and Chapters 4-21: Steps 10 and 11.	Chapters 4-21: Steps 10 and 11.	Chapters 4-21: Steps 10 and 11.	Chapters 4-21, Step 12 and Appendix 3.

Table 2. How the Hazards Guide Steps Correspond to the HACCP Plan Form

Refer to Chapters 2, (Conducting a Hazard Analysis and Developing a HACCP Plan), 3, 4-21 and Appendices 3-6 of the FDA Hazards Guide to identify the corresponding step and instructions for completing the HACCP plan form.

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			
Chapter 2: Step 13	Chapter 2: Step 13	Chapters 4-21: Step 14.	Chapters 4-21: Step 15.				Chapters 4-21: Step 16.	Chapters 4-21: Step 18.	Chapters 4-21: Step 17.
Signature of Company Official:			Chapter 2, Step 18.			Date:			Chapter 2, Step 18.

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