Fish Fillets (Parasites)

Generic HACCP Plan

Updated 8/22/97

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

1. Product Description

Firm Name: ABC Fish Company
Firm Address: Anywhere, USA

Finished Product: Fillets, 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

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2. Flow Diagram
Receiving
| Iced whole fish received directly from the harvester

Rinse
| Rinse with potable water

Sort
| Sort to remove ice and damaged fish

Iced Storage
| Top ice in holding area

Fillet
| Fillet by hand

Rinse
| Rinse with potable water

Skin
| Mechanically skin

Trim
| Trim by hand

| Blast Freeze

Pack/Label
| Hand pack

Glaze
| Glaze with potable water

Ice
| Ice around containers

Pack/Label
| Hand pack

Storage
| Storage
Cooler at 40°F or below; freezer at 0°F or below

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3. Potential Hazards

1. **Potential species-related hazards**: (Fish and Fisheries Products Hazards & Controls Guide: First Edition)
   1. Parasites (Arrowtooth flounder, English sole, Pacific cod, Pacific whiting, Pacific salmon, Petrale sole, Pollock, Rex sole, Rockfish, Sablefish, Sand sole, Starry flounder, Thornyhead/rockcod)
   2. Environmental chemical contaminants & pesticides (Pacific sanddab, Starry flounder [inshore catch], Thornyhead/rockcod)

2. **Potential process-related hazards**: (Fish and Fisheries Products Hazards & Controls Guide: First Edition)
1. Pathogen growth & toxin formation (other than *Clostridium botulinum*) as a result of time/temperature abuse
2. Food and color additives
3. Meal inclusion

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### 4. Hazard Analysis Worksheet

<table>
<thead>
<tr>
<th>(1) Ingredient/Processing Step</th>
<th>(2) Identify potential hazards introduced, controlled or enhanced at this step (1)</th>
<th>(3) Are any potential food-safety hazards significant? (Yes/No)</th>
<th>(4) Justify your decisions for column 3.</th>
<th>(5) What preventive measures can be applied to prevent the significant hazards?</th>
<th>(6) Is this step a critical control point? (Yes/No)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Receiving</td>
<td>BIOLOGICAL Parasites</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>BIOLOGICAL Pathogens</td>
<td>No</td>
<td>Fish are harvested from waters where pathogens contaminants are not likely to occur</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>CHEMICAL Chemical contamination</td>
<td>No</td>
<td>Fish are harvested from waters where chemical contaminants are not likely to occur</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>PHYSICAL None</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rinse</td>
<td>BIOLOGICAL Pathogen growth</td>
<td>No</td>
<td>Period of time at this location is short</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>CHEMICAL None</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Process</td>
<td>Physical</td>
<td>Biological</td>
<td>Chemical</td>
<td>Biological</td>
<td>Chemical</td>
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<td>------------------</td>
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<td>----------</td>
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<td>----------</td>
</tr>
<tr>
<td>Sort</td>
<td>None</td>
<td>Pathogen contamination</td>
<td>No</td>
<td>Controlled by SSOP</td>
<td></td>
</tr>
<tr>
<td>Raw material storage</td>
<td>BIOLOGICAL Pathogen growth</td>
<td>No</td>
<td>Pathogen growth is not reasonably likely to occur</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fillet</td>
<td>BIOLOGICAL Pathogen growth</td>
<td>No</td>
<td>Period of time at this location is short</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Skin</td>
<td>BIOLOGICAL Pathogen growth</td>
<td>No</td>
<td>Period of time at this location is short</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Trim</td>
<td>BIOLOGICAL Pathogen growth</td>
<td>No</td>
<td>Period of time at this location is short</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pack/Label:</td>
<td>BIOLOGICAL</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td>-------------------</td>
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<td>----------------------------------------------------------</td>
<td>---------------------</td>
<td>----</td>
</tr>
<tr>
<td>Fresh</td>
<td>Parasites</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td>Ice: Fresh</td>
<td>BIOLOGICAL</td>
<td>No</td>
<td>Period of time at this location is short</td>
<td></td>
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<tr>
<td>Pathogen growth</td>
<td></td>
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<tr>
<td>Storage: Fresh</td>
<td>BIOLOGICAL</td>
<td>No</td>
<td>Pathogen growth is not likely to occur</td>
<td></td>
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<tr>
<td>Pathogen growth</td>
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<tr>
<td>Blast freeze:</td>
<td>BIOLOGICAL</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td>Frozen</td>
<td>Parasite survival</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
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<td></td>
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</tr>
<tr>
<td>Glaze: Frozen</td>
<td>BIOLOGICAL</td>
<td>None</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>Parasite survival</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>Pack/Label:</td>
<td>BIOLOGICAL</td>
<td>Yes</td>
<td>Parasites are often present in the species being processed</td>
<td>Cooking by consumer</td>
<td>No</td>
</tr>
<tr>
<td>Frozen</td>
<td>Parasite survival</td>
<td></td>
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</tr>
</tbody>
</table>

**CHEMICAL**
- None

**PHYSICAL**
- None
the species being processed

CHEMICAL
None

PHYSICAL
None

Finished product storage: Frozen

BIOLOGICAL
None

CHEMICAL
None

PHYSICAL
None

Firm Name: ABC Fish Company

Product Description: Fillets, fresh and frozen

Firm Address: Anywhere, USA

Method of Storage and Distribution: Distributed and stored frozen, in ice or under refrigeration

Signature:

Intended Use and Consumer: To be fully cooked before consumption the general public

Date:

1. HACCP Plan Form

<table>
<thead>
<tr>
<th>(1) Critical Control Point (CCP)</th>
<th>(2) Significant Hazard(s)</th>
<th>(3) Critical Limits for each Preventive Measure</th>
<th>(4) What</th>
<th>(5) How</th>
<th>(6) Frequency</th>
<th>(7) Who</th>
<th>(8) Corrective Actions(s)</th>
<th>(9) Records</th>
<th>(10) Verification</th>
</tr>
</thead>
</table>

No significant hazards identified

Firm Name: ABC Fish Company

Product Description: Fish fillets, skinless

Firm Address: Anywhere, USA

Method of Storage and Distribution: Fresh and frozen

Signature:

Intended Use and Consumer: To be fully cooked before being consumed by the general public

Date:
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