**HACCP PLAN**

<table>
<thead>
<tr>
<th>Critical Control Point (CCP)</th>
<th>Hazard</th>
<th>Critical Limits</th>
<th>Monitoring</th>
<th>Corrective Action</th>
<th>Records</th>
<th>Verification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Receiving</td>
<td>Environmental Chemical Contaminants (Oil Spill Related Contaminants)</td>
<td>No fish may be harvested from an area that is covered by a Local, State or Federal closure, or for which there is information from fishermen, news media, academia, or other sources that there is a current problem.</td>
<td>Identify harvest area</td>
<td>Ask fishermen for the harvest location</td>
<td>Every lot received</td>
<td>Receiving employee</td>
</tr>
</tbody>
</table>

**Signature of company official:**

**Date:**

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Template Developed by the Seafood Inspection Program – June 2010

USDC, NOAA, National Marine Fisheries Service

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Federal Closure Information may be found at: [http://sero.nmfs.noaa.gov/deepwater_horizon_oil_spill.htm](http://sero.nmfs.noaa.gov/deepwater_horizon_oil_spill.htm)