

HACCP PLAN

Firm Name:				Product Description:					
Firm Address:				Method of Storage and Distribution:					
				Intended Use and Consumer:					
Critical Control Point (CCP)	Hazard	Critical Limits	Monitoring				Corrective Action	Records	Verification
			What	How	Frequency	Who			
Receiving	Environmental Chemical Contaminants (Oil Spill Related Contaminants)	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.	Identify harvest area	Ask fishermen for the harvest location	Every lot received	Receiving employee	Reject lot Discontinue use of supplier until evidence is obtained that harvesting practices have changed.	Receiving Record (for example, a written affirmation by the supplier) Corrective Action Record	Review monitoring and corrective action records within one week of preparation
Signature of company official:				Date:					

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://scro.nmfs.noaa.gov/deepwater_horizon_oil_spill.htm