

Fish, Smoked (Hot or Cold)

Flow Diagram

In developing an effective HACCP plan, a solid foundation is needed based on preliminary steps:

- HACCP team assembly
- Description, food and distribution
- Identify intended use and consumers of food
- Develop flow diagram
- Verify flow diagram

During the preliminary steps of developing a HACCP plan, the **flow diagram** is an important tool. (Note: The flow diagram serves as a useful guide. A flow diagram is **not mandated** by the seafood HACCP regulation.) The flow diagram can provide a clear, simple description of the steps involved in the processing of your fishery product and its associated ingredients as they "flow" from receipt to distribution. If you use a flow diagram, it should:

- cover all of the steps in the process which your firm performs.
- include receiving and storage steps for each of the ingredients, including non-fishery ingredients
- be verified on-site for accuracy.

The generic flow diagrams (created by Otwell, 1998) below are two examples which might be used during the preliminary steps of developing a HACCP plan relating to the control of smoked fish. It is provided for illustrative purposes only.

The Seafood HACCP Alliance generic HACCP plan for Salmon, Vacuum Packed Hot Smoked includes an example of a flow diagram coupled with a process description (narrative).

SMOKED FISH PROCESSING

(flow diagram)

Raw Product Receiving



Storage



Butchering



Curing



Rack/Hang/Dry



Smoking



Cooling



Packaging

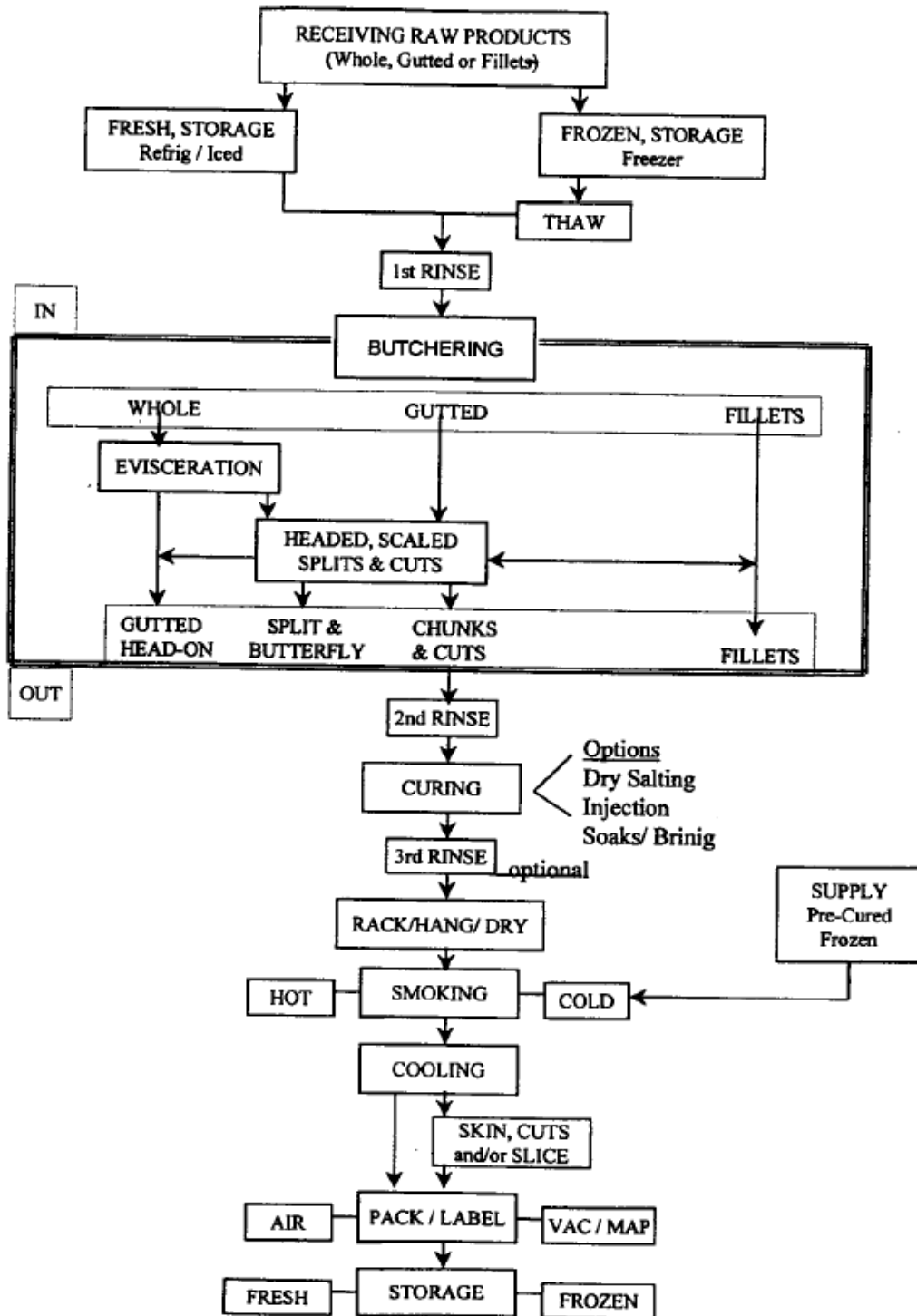


Storage

Example 1.

Example 2.

SMOKED FISH PROCESSING



References:

FDA. 2001 Step #5: Develop a Flow Diagram Ch. 2. In *Fish and Fishery Products Hazards and Controls Guidance*, 3rd ed., p. 13. U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, Office of Seafood, Washington, DC.

Otwell, Steve 1998. Record-Keeping. In HACCP Implementation. Florida Sea Grant College Program E/TP-1. FLSGP-R-98-020 C2.

Seafood HACCP Alliance for Education and Training. 2001. HACCP: Hazard Analysis and Critical Control Point Training Curriculum. p. 30-31, and 219-227. Available from: UF/IFAS-Extension Bookstore, P.O. Box 110011, Gainesville, FL 32611-0011.

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