

**This table is an example of a portion of a HACCP plan relating to the control of "natural toxins" for a fish processor in Hawaii that receives locally harvested barracuda using source control. It is provided for illustrative purposes only. Natural toxins may be only one of several significant hazards for this product.**

Updated 7/23/98

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Critical Control Point (CCP)	Significant Hazard	Critical Limits for each Preventive Measure	What	Monitoring			Corrective Action(s)	Records	Verification
				How	Frequency	Who			
Receiving - fresh fish	Natural toxins - CFP	No fish may be harvested from an area that is covered by a State CFP advisory, or for which there is information from fishermen, news media, academia, or other sources that there is a current CFP problem.	Identify harvest area	Ask fisherman for the harvest location	Every lot	Receiving employee	Reject lot	Receiving record	Review monitoring and corrective action records within one week of preparation

FDA. 1998. Natural Toxins (A Chemical Hazard). Ch. 6, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 65-72. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Center for Food Safety and Applied Nutrition, Office of Seafood, Washington, DC.