

This table is an example of a portion of a HACCP plan relating to the control of parasites for a processor of frozen salmon fillets with pin bones removed, where the finished product is distributed to other processors for the production of lox, using freezing. It is provided for illustrative purposes only. Parasites may be only one of several significant hazards for this product.

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(1)	(2)	(3)	(4)	(5) Monitoring			(8)	(9)	(10)
Critical Control Point (CCP)	Significant Hazard	Critical Limits for each Preventive Measure	What	How	Frequency	Who	Corrective Action(s)	Records	Verification
Freezing	Parasites	Freeze at -35°F or below for 15 hrs.	Internal fish temperature	Recorder thermometer	Continuous, with visual check at end of each freezing cycle	Freezer operator	Adjust freezer Refreeze product	Recorder chart, with notations for start and end of each cycle	Review monitoring, corrective action and verification records within one week of preparation
			Length of time at -35°F internal temperature	Visual check of when internal temperature first reaches -35°F and at end of freezing cycle	Start and end of each freezing cycle	Freezer operator	Same		Check the accuracy of the temperature recording device daily.

FDA. 1998. Parasites (A Biological Hazard). Ch. 5, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 59-64. 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.