

This table is an example of a portion of a HACCP plan relating to the control of pasteurization for pasteurized, refrigerated blue crab meat, using control of pasteurization. It is provided for illustrative purposes only. Pathogen survival through pasteurization may be only one of several significant hazards for this product.

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(1) Critical Control Point (CCP)	(2) Significant Hazard	(3) Critical Limits for each Preventive Measure	(4) What	(5) Monitoring How	(6) Frequency	(7) Who	(8) Corrective Action(s)	(9) Records	(10) Verification
Batch Pasteurization	Pathogen survival	Minimum initial product temperature 37°F	Initial temperature	Dial thermometer	Coldest can entering each batch	Pasteurizer operator	Extend process or elevate temperature to compensate for deviation from CL	Pasteurization log	Documentation of process establishment
		Minimum length of pasteurization cycle 120 minutes	Time up to 189°F and time cycle ends	Wall clock/temperature recording device	Each batch	Pasteurizer operator	AND	Pasteurization log	Review monitoring, verification, and corrective action records within one week of preparation
		Minimum water bath temperature 189°F	Temperature of water bath	Temperature recording device	Continuously, each batch. Visual check at end of batch.	Recorder thermometer with visual by pasteurizer operator	Segregate and hold for evaluation.	Recorder thermometer chart	Check the accuracy of the temperature recording device against the mercury-in-glass thermometer daily
									Calibrate the mercury-in-glass thermometer yearly

FDA. 1998. Pathogens Survival Through Pasteurization (A Biological Hazard). Ch. 17, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 197-203. 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.