POUCH INTEGRITY AND THICKNESS RECORD

Company Name: Glorious Crab, Inc.*
Person Responsible: Packing Room Supervisor*

Address: 123 Harvest Way, Seaside, MD 12345*

Critical Limits: Proper seal formation
No leakers
1½ inch maximum thickness

Frequency: Complete Columns 1 through 5 at start-up and if sealer is adjusted
Complete Columns 1 through 3 and 6 through 8 for every batch

<table>
<thead>
<tr>
<th>(1) Date</th>
<th>(2) Time</th>
<th>(3) Code</th>
<th>(4) Seal Destructive Test Accept/Reject</th>
<th>(5) Compression Test Accept/Reject</th>
<th>(6) Thickness (Inches)</th>
<th>(7) Visual Accept/Reject</th>
<th>(8) Operator’s Initials</th>
<th>Reviewer/Date</th>
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Comments:
*NOTE: This generic record is for your information only. It should not be used without modification. Each record must be specific for the processing plant, species processed, and processing methods used. The record shall include:

1) the name and location of the processor or importer;
2) the date and time of the activity that the record reflects;
3) the signature or initials of the person performing the operation; and
4) where appropriate, the identity of the product and the production code, if any. Processing and other information shall be entered at the time that it is observed.

The review of critical control point records shall occur within 1 week of the day that the records are made.

Any corrective actions shall be documented in a corrective action report.

Authors

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and

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