1. Product Description

Aquatic Product Raw Material: Squid (Loligo spp.)
Raw material harvest Area: California
Raw material received: Directly from harvester
Finished Product: Fresh and frozen whole squid
Food additives, ingredients, processing aids: None used
Shipping: Shipped in refrigerated trucks or iced in nonrefrigerated trucks
Intended use: Intended to be fully cooked before consumption
Intended consumers: General public

2. Flow Diagram

```
Receiving
| Raw squid received at dock
| Raw material storage
| Cooler at or below 40°F
| Cull/Grade Package
| Hand graded and packed
| Freeze
| Blast freezer below 0°F
| Finished product storage
| Cooler at or below 40°F; freezer at or below 0°F
```
Ship Ship Ship in refrigerated trucks or iced in nonrefrigerated trucks

Fresh squid Frozen squid

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3. Potential Hazards

1. **Potential species-related hazards:** (FDA's Draft Hazards and Controls Guide)
   a. None

2. **Potential process-related hazards:** (FDA's Draft Hazards and Controls Guide)
   a. Food and color additives

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4. Hazard Analysis Worksheet

<table>
<thead>
<tr>
<th>(1) Ingredient/Processing Step</th>
<th>(2) Potential Hazard Introduced or Controlled</th>
<th>(3) Is the Potential Hazard Significant (Reasonably Likely to Occur - Yes/No)</th>
<th>(4) Justification for Inclusion or Exclusion as a Significant Hazard (Consider the likelihood that the hazard would or would not be introduced, or intensified, or a hazard from a previous step can be controlled)</th>
<th>(5) Preventive Measure(s) for the significant Hazard from Column 3 (Existing plus additional, if needed)</th>
<th>(6) Critical Control Point (Yes/No)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Receiving</td>
<td>BIOLOGICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>CHEMICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>PHYSICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td>Raw material storage</td>
<td>BIOLOGICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>CHEMICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>PHYSICAL None</td>
<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td>Cull/Grade, Package</td>
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<td>No</td>
<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>CHEMICAL Food and color additives</td>
<td>No</td>
<td>None used</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>PHYSICAL None</td>
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<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
<tr>
<td>Freeze</td>
<td>BIOLOGICAL None</td>
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<td>N/A</td>
<td>N/A</td>
<td>No</td>
</tr>
</tbody>
</table>
5. HACCP Plan Form

There are no identified potential food safety hazards that are reasonably likely to occur

Reviewed by:

Date:

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