

# Squid

## Generic HACCP Plan

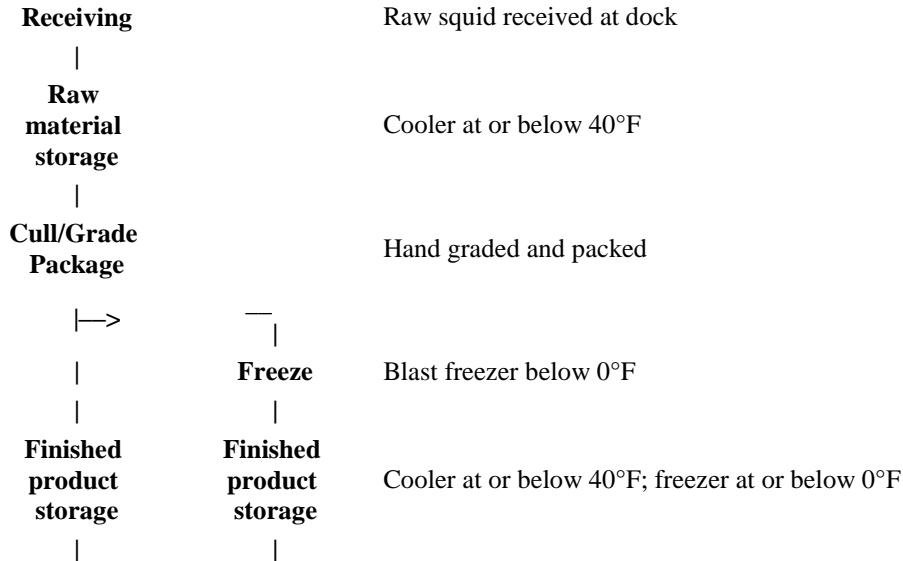
1. Product Description
2. Flow Diagram
3. Potential Hazards
4. Hazard Analysis Worksheet
5. HACCP Plan Form

### 1. Product Description

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

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### 2. Flow Diagram



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

(1) Ingredient/ Processing Step	(2) Potential Hazard Introduced or Controlled	(3) Is the Potential Hazard Significant (Reasonably Likely to Occur - Yes/No)	(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	(5) Preventive Measure(s) for the significant Hazard from Column 3 (Existing plus additional, if needed)	(6) Critical Control Point (Yes/No)
Receiving	BIOLOGICAL None	No	N/A	N/A	No
	CHEMICAL None	No	N/A	N/A	No
	PHYSICAL None	No	N/A	N/A	No
Raw material storage	BIOLOGICAL None	No	N/A	N/A	No
	CHEMICAL None	No	N/A	N/A	No
	PHYSICAL None	No	N/A	N/A	No
Cull/Grade, Package	BIOLOGICAL None	No	N/A	N/A	No
	CHEMICAL Food and color additives	No	None used	N/A	No
	PHYSICAL None	No	N/A	N/A	No
Freeze	BIOLOGICAL None	No	N/A	N/A	No

	CHEMICAL				
	None	No	N/A	N/A	No
	PHYSICAL				
	None	No	N/A	N/A	No
Finished Product Storage	BIOLOGICAL				
	None	No	N/A	N/A	No
	CHEMICAL				
	None	No	N/A	N/A	No
	PHYSICAL				
	None	No	N/A	N/A	No
Ship	BIOLOGICAL				
	None	No	N/A	N/A	No
	CHEMICAL				
	None	No	N/A	N/A	No
	PHYSICAL				
	None	No	N/A	N/A	No

**Reviewed by:**

**Date:**

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## 5. HACCP Plan Form

(1) Critical Control Point (CCP)	(2) Hazard	(3) Critical Limits of the Preventive Measures	Monitoring				(8) Corrective Actions	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			

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

**Reviewed by:**

**Date:**

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