

This table is an example of a portion of a HACCP plan relating to the control of *S. aureus* toxin formation in hydrated batter mixes for a breaded fish processor, using hydrated batter control. It is provided for illustrative purposes only. *S. aureus* toxin formation in the hydrated batter mix may be only one of several significant hazards for this product.

Updated: 7/24/98

(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
Batter mix recirculation	<i>S. aureus</i> growth and toxin formation	Batter temperature not to exceed 50°F for more than 12 hrs, nor 70°F for more than 3 hrs, cumulative	Hydrated batter mix temperature	Recorder thermometer	Continuous with visual check once per day	Production employee	Adjust hydrated batter mix refrigeration equipment Destroy hydrated batter mix and any product produced during deviant period	Recorder thermometer chart	Check accuracy of recorder thermometer once per day; Review monitoring, corrective action, and verification records within one week of preparation

Note: The critical limits in this example are for illustrative purposes only, and are not related to any recommended process.

FDA. 1998. *Staphylococcus aureus* Toxin Formation in Hydrated Batter Mixes (A Biological Hazard). Ch. 15, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 183-188. 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.