

Fish Fillets (Parasites)

Generic HACCP Plan

Updated 8/22/97

1. [Product Description](#)
 2. [Flow Diagram](#)
 3. [Potential Hazards](#)
 4. [Hazard Analysis Worksheet](#)
 5. [HACCP Plan Form](#)
-

1. Product Description

Firm Name:	ABC Fish Company
Firm Address:	Anywhere, USA
Raw material:	Arrowtooth flounder (<i>Atheresthes stomias</i>); Dover sole (<i>Microstomus pacificus</i>); English sole (<i>Pleuronectes vetulus</i>); Lingcod (<i>Ophiodon elongatus</i>); Pacific cod (<i>Gadus macrocephalus</i>); Pacific whiting (<i>Merluccius spp.</i>); Pacific sanddab (<i>Citharichthys sordidus</i>); Pacific salmon (<i>Oncorhynchus spp.</i>); Petrale sole (<i>Eopsetta jordani</i>); pollock (<i>Theragra chalcogramma</i>); Rex sole (<i>Errex zachirus</i>); Rockfish (<i>Sebastes spp.</i>); Sablefish (<i>Anoplopoma fimbria</i>); Sand sole (<i>Psettichthys melanostictus</i>); Starry flounder (<i>Platichthys stellatus</i>); Thornyhead/rockcod (<i>Sebastolobus spp.</i>)
Finished Product:	Fillets, fresh and frozen
Packaging:	Air-packaged
Method of distribution and storage:	Distributed and stored frozen, in ice or under refrigeration
Intended use and consumer:	To be fully cooked before consumption by the general public

[Return to Index](#)

2. Flow Diagram

Receiving		Iced whole fish received directly from the harvester
Rinse		Rinse with potable water
Sort		Sort to remove ice and damaged fish
Iced Storage		Top ice in holding area
Fillet		Fillet by hand
Rinse		Rinse with potable water
Skin		Mechanically skin
Trim		Trim by hand
	Blast Freeze	Blast Freeze
Pack/Label		Hand pack
	Glaze	Glaze with potable water
Ice		Ice around containers
	Pack/Label	Hand pack
Storage	Storage	Cooler at 40°F or below; freezer at 0°F or below

[Return to Index](#)

3. Potential Hazards

1. **Potential species-related hazards:** (Fish and Fisheries Products Hazards & Controls Guide: First Edition)
 1. Parasites (Arrowtooth flounder, English sole, Pacific cod, Pacific whiting, Pacific salmon, Petrale sole, Pollock, Rex sole, Rockfish, Sablefish, Sand sole, Starry flounder, Thornyhead/rockcod)
 2. Environmental chemical contaminants & pesticides (Pacific sanddab, Starry flounder [inshore catch], Thornyhead/rockcod)
2. **Potential process-related hazards:** (Fish and Fisheries Products Hazards & Controls Guide: First Edition)

1. Pathogen growth & toxin formation (other than *Clostridium botulinum*) as a result of time/temperature abuse
2. Food and color additives
3. Meal inclusion

[Return to Index](#)

4. Hazard Analysis Worksheet

(1) Ingredient/ Processing Step	(2) Identify potential hazards introduced, controlled or enhanced at this step (1)	(3) Are any potential food- safety hazards significant? (Yes/No)	(4) Justify your decisions for column 3.	(5) What preventive measures can be applied to prevent the significant hazards?	(6) Is this step a critical control point? (Yes/No)
Receiving	BIOLOGICAL Parasites	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	BIOLOGICAL Pathogens	No	Fish are harvested from waters where pathogens contaminants are not likely to occur		
	CHEMICAL Chemical contamination	No	Fish are harvested from waters where chemical contaminants are not likely to occur		
	PHYSICAL None				
Rinse	BIOLOGICAL Pathogen growth	No	Period of time at this location is short		
	CHEMICAL None				

	PHYSICAL None		
Sort	BIOLOGICAL Pathogen contamination	No	Controlled by SSOP
	CHEMICAL None		
	PHYSICAL None		
Raw material storage	BIOLOGICAL Pathogen growth	No	Pathogen growth is not reasonably likely to occur
	CHEMICAL None		
	PHYSICAL None		
Fillet	BIOLOGICAL Pathogen growth	No	Period of time at this location is short
	CHEMICAL None		
	PHYSICAL None		
Skin	BIOLOGICAL Pathogen growth	No	Period of time at this location is short
	CHEMICAL None		
	PHYSICAL Metal inclusion	No	Metal inclusion is not reasonably likely to occur
Trim	BIOLOGICAL Pathogen growth	No	Period of time at this location is short
	CHEMICAL None		
	PHYSICAL None		

Pack/Label: Fresh	BIOLOGICAL Parasites	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	CHEMICAL None				
	PHYSICAL None				
Ice: Fresh	BIOLOGICAL Pathogen growth	No	Period of time at this location is short		
	CHEMICAL None				
	PHYSICAL None				
Storage: Fresh	BIOLOGICAL Pathogen growth	No	Pathogen growth is not likely to occur		
	CHEMICAL None				
	PHYSICAL None				
Blast freeze: Frozen	BIOLOGICAL Parasite survival	Yes	Parasites are often present in the species being processed	Cooking by consumer	No
	CHEMICAL None				
	PHYSICAL None				
Glaze: Frozen	BIOLOGICAL None				
	CHEMICAL None				
	PHYSICAL None				
Pack/Label: Frozen	BIOLOGICAL Parasite survival	Yes	Parasites are often present in	Cooking by consumer	No

the species being processed

CHEMICAL
None

PHYSICAL
None

Finished product storage: Frozen BIOLOGICAL
None

CHEMICAL
None

PHYSICAL
None

Firm Name: ABC Fish Company

Product Description: Fillets, fresh and frozen

Firm Address: Anywhere, USA

Method of Storage and Distribution: Distributed and stored frozen, in ice or under refrigeration

Signature:

Intended Use and Consumer: To be fully cooked before consumption the general public

Date:

[Return to Index](#)

1. HACCP Plan Form

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Preventive Measure	(4) What	(5) How	Monitoring (6) Frequency	(7) Who	(8) Corrective Actions(s)	(9) Records	(10) Verification
-------------------------------------	------------------------------	--	-------------	------------	--------------------------------	------------	------------------------------	----------------	----------------------

No significant hazards identified

Firm Name: ABC Fish Company

Product Description: Fish fillets, skinless

Firm Address: Anywhere, USA

Method of Storage and Distribution: Fresh and frozen

Signature:

Intended Use and Consumer: To be fully cooked before being consumed by the general public

Date:

Return to Index

The author is Robert J. Price, Extension Specialist, Seafood Products, Food Science & Technology, University of California, Davis, CA 95616-8598

UCSGEP 96-4W; June 1996

This work is sponsored in part by NOAA, National Sea Grant College Program, Department of Commerce, under grant number NA36RG0537, project number A/EA-1, through the California Sea Grant College Program, and in part by the California State Resources Agency. The U.S. Government is authorized to reproduce and distribute reprints for governmental purposes.