

This table is an example of a portion of a HACCP plan relating to the control of pathogen survival through cooking for a processor of wild-caught cooked shrimp, using a continuous steam cooker, using control of cooking. It is provided for illustrative purposes only. Pathogen survival through cooking may be only one of several significant hazards for this product.

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(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
Cooking	Pathogen survival	Minimum time: 2.5 min.	Length of the cook cycle	Belt speed measurement with stopwatch	Once per day and after any adjustment	Cooker operator	Extend process or elevate temperature to compensate for deviation from CL	Cooking record	Documentation of process establishment
		Minimum temperature: 210°F	Temperature of steam in the cooker	Digital time/temperature data logger	Continuous. Visual check once per day	Cooker operator	AND  Segregate and hold for evaluation.	data logger printout	Review monitoring, verification, and corrective action records within one week of preparation  Check the accuracy of the data logger against the mercury-in-glass thermometer daily  Calibrate the mercury-in-glass thermometer yearly

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

FDA. 1998. Pathogens Survival Through Cooking (A Biological Hazard). Ch. 16, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 189-196. 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.