

This table is a an example of a portion of a HACCP plan relating to the control of pathogens from the harvest area for a primary processor (processor that takes possession of the oysters from the harvester) of shellstock oysters (shellstock shipper), using source controls. It is provided for illustrative purposes only. Pathogens from the harvest area may be only one of several significant hazards for this product.

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(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Preventive Measure	(4) What	(5) Monitoring How	(6) Frequency	(7) Who	(8) Corrective Action(s)	(9) Records	(10) Verification
Receiving - shellstock	Pathogens from harvest area	All incoming shellstock must be tagged	Incoming shellstock tags	Visual	Every sack	Receiving employee	Reject untagged sacks	Receiving record	Review monitoring and corrective action records within one week of preparation
		All shellstock must be from open waters	Harvest site on tags	Visual	Every lot	Receiving employee	Reject lots from unapproved waters	Receiving record	
		All shellstock must be from licensed fishermen.	License of Fishermen	Visual	Every delivery	Receiving employee	Reject lots from unlicensed fishermen	Receiving record	
		Maximum time from harvest to refrigeration: April through November: 20 hours; December through March: 36 hours.	Time of harvest Time placed in refrigeration	Harvester's log Visual	Every delivery Every delivery	Receiving employee Receiving employee	Reject lot	Receiving record Receiving record	
Receiving labels	Pathogens from harvest area	All shellstock labels must contain the raw consumption warning	Tags for finished product shellstock	Visual	Three tags from each lot of tags	Receiving employee	Reject tags	Receiving record	Review monitoring and corrective action records within one week of preparation

FDA. 1998. Pathogens From the Harvest Area (A Biological Hazard). Ch. 4, In *Fish and Fishery Products Hazards & Controls Guide: Second Edition*. 47-58. 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.