

# Sea Urchin Receiving and Live Sale

## HACCP Plan

Updated: 1/27/98

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Prepared by:  
Madelon Mottet, Ph.D.  
Alaska-Southeast Bio-Research  
Sitka Sea Farm  
704 Sawmill Creek Blvd.  
Sitka, Alaska 99835 USA  
madelon@ptialaska.net  
Tel/Fax (907) 747 3862

According to The Fish and Fisheries Products Hazards and Controls Guide 1966 put out by the Food and Drug Administration, Office of Seafood, sea urchins do not have any hazards except for chemicals either as pollutants in the environment or what may be added during processing such as alum.

I have never actually processed sea urchins (but they are growing naturally in with my oysters and I will probably have some to sell later this year). Since all the urchins will be coming from the same certified source, I am not worried about chemicals or checking tags. Also, there are no shucking stages, as I plan on selling them live. I have put in a 45 degree limiting temperature just because it is the standard for live oysters, and the sea urchins will be sharing the same refrigerator.

Madelon Mottet, Ph.D.  
12/15/97

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## Hazard-Analysis Worksheet for Sea Urchins

(1) Ingredient/ processing step	(2) Identify potential hazards introduced, controlled or enhanced at this step	(3) Are any potential food- safety hazards significant? (Yes/No)	(4) Justify your decision for column 3.	(5) What preventative measures can be applied to prevent the significant hazards?	(6) Is this step a critical control point? (Yes/No)
Receiving live sea urchins	BIOLOGICAL Bacterial pathogen contamination	Yes	Sea urchins are assumed to be cooked. Sea urchins are easily contaminated with pathogens from harvesting waters.	Only accept shellstock from waters that have been tested and approved by DEC. Require proper tagging and harvester license. Assure that the shellstock is under temperature control with 20 hours of harvest.	Yes

	CHEMICAL Chemical contamination	Yes	Sea urchins could become contaminated with industrial pollutants.	Only accept shellstock from waters that have been tested and approved by DEC. Require proper tagging. Require proper harvester license.	Yes
	PHYSICAL None				
Dry Cooler Storage	BIOLOGICAL Bacterial Pathogen growth	No	Sea urchins are cooked before they are consumed.	Cooler not to exceed 45°F for more than two hours	No
	CHEMICAL None				
	PHYSICAL None				
Making records of wholesale sales	BIOLOGICAL Bacterial pathogen contamination	Yes	Product must be traced if there needs to be a recall	Make record in log book of each wholesale sale Attach tag if wholesaled to other than Sitka Sea Farm	Yes

**Firm Name and Address:**

Mail address: Dr. Madelon Mottet  
Sitka Sea Farm  
Alaska-Southeast Bio-Research  
704 Sawmill Creek Blvd.  
Sitka, AK 99835

Physical address of Bivalve Shellfish Packing Facility: Fresh Fish Co.  
475 Katlian Ave.  
Sitka, AK 99835

**Signature:**

**Date:**

**Product Description:** Live, unshucked sea urchins

**Method of Storage and Distribution:** Shipped with ice or frozen gel packs or refrigerated.

**Intended Use and Consumer:** Raw consumption

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**HACCP Plan for Sea urchins**

(1) Critical Control Point (CCP)	(2) Significant Hazard (s)	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Actions	(9) Records	(10) Verification
			(4) What	(5) How	(6) Frequency	(7) Who			
Receiving live sea urchins	Chemical	Animals must be collected from an area free of	Visual check for Presence of tag	Visual check	Each time a new lot is received	Person who puts sea urchins in cooler	When product is not from Sitka Sea Farm, attach tag.	Harvest tags held for 90 days	Monthly record review when facility is operating

Dry cooler storage	Bacterial pathogen growth	chemical pollution Cooler not to exceed 45°F for more than two hours	Cooler temperature with thermometers	Visual check of continuous thermometer	Visual check of of continuous thermometer every day during use of cooler	Person involved in marketing	Adjust cooler temperature Hold and evaluate product based on total time of exposure to abusive temperature, or return to maricultur farm	Recorder chart or log of temperatures	Monthly thermometer calibration
Wholesale sales	Contaminated product may need to be recalled	Keep a log of each wholesale sale	Fill out out "Harvest Log Book."	Visual	Each wholesale sale	Person involved in sales	Fill in form	Harvest Log Book.	Monthly record review
	Bacterial pathogen growth	Each wholesale sale must have a shipping document so it is possible to determine the source of the product.	Wholesale boxes to other than Alaska-Southeast Bio-Research contain a shipping label.	Visual	Each wholesale box	Packer	Add declaration to any boxes lacking form.	Copy of declaration slip will be kept on file.	Packages will be checked each time product is wholesaled to other than Alaska-Southeast Bio-Research

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