

## Seafood HACCP Regulation Sanitation Requirements that Correspond to the Good Manufacturing Practice Regulation

**21 CFR Part 123.11(b)**  
**Monitoring Requirement**

**Corresponding 21 CFR Part 110 Requirement**

<b>Safety of water</b>	<p>.37(a); .80(a)(1) &amp; (b)(16): Process water safe and of adequate sanitary quality; water used for ice manufacture of safe and adequate sanitary quality</p> <hr/> <p>.37(b)(5): No cross connections between sewer or wastewater and process water</p>
<b>Condition and cleanliness of food contact surfaces</b>	<p>.40(a)&amp;(b): Food contact surfaces designed, fabricated, maintained, and installed to be adequately cleanable and to withstand the environment of use and cleaning compounds; smoothly bonded seams</p> <hr/> <p>.35(d)(2) &amp; .80(b)(1), (b)(10), (b)(13)(ii): When cleaning is necessary to protect against introduction of microorganisms, clean and sanitize before use, after interruptions, and as necessary</p> <hr/> <p>.10(b)(1) &amp; (5): Gloves should be impermeable, clean, and sanitary; outer garments suitable</p>
<b>Prevention of cross – contamination</b>	<p>.10(b), (b)(2), (b)(3), (b)(4), (b)(7), (b)(8), (b)(9) &amp; .80(b)(6), (b)(13)(v): Food handlers conform to hygienic practices to the extent necessary to prevent contamination; maintain adequate personal cleanliness; wash, and sanitize if necessary, hands before start work, after absence from work station, and when become contaminated; taking precautions as necessary to protect against contamination with microorganisms; effective measures to prevent finished product contamination by raw materials, other ingredients, or refuse; remove jewelry that cannot be sanitized; abstaining from eating, chewing gum, drinking, or using tobacco near exposed food or equipment; storing clothing or personal items away from exposed food and equipment</p> <hr/> <p>.20(b)(1), (2), (4): Plant design must reduce potential for contamination of food, food contact surfaces, and packaging material and must permit employees to protect against contamination of food from clothing or personal contact; separation of operations.</p>
<b>Maintenance of hand washing, hand sanitizing, and toilet facilities</b>	<p>.37(e), (e)(1), (e)(2), (e)(3), (e)(4): Hand washing and, where appropriate, hand sanitizing facilities should be at each location where good sanitary practice dictates their use; effective hand cleaning and sanitizing preparations; water at suitable temperature; sanitary towel service or suitable drying devices; designed to prevent recontamination</p> <hr/> <p>.37(c) &amp; (d): Adequate sewage disposal system; adequate, readily accessible toilet facilities; maintained in sanitary condition; self closing doors; protect food from airborne contamination.</p>

<p><b>Protection from adulterants</b></p>	<p>.40(a), .80 &amp; .80(a)(5), (a)(7) &amp; (b)(5), (b)(7), (b)(10), (b)(12), (b)(13) &amp; .93: Design, construction, and use of equipment precludes adulteration of food with lubricants, fuel, metal fragments, contaminated water, or other contaminants; all reasonable measure to ensure that production methods do not contribute contamination; raw materials held to protect against contamination; work-in-progress handled to protect against contamination; equipment protects food from contamination; mechanical steps protect food from contamination; batters, breading, sauces, dressings, etc. protected from contamination; filling, assembly, packaging, and other operations protect food from contamination; storage and transportation protect the food from contamination.</p> <hr/> <p>.20(b)(4) &amp; .80(b)(10), (b)(12)(iv): Drip or condensate from fixtures, ducts and pipes does not contaminate food, food contact surfaces, or packaging material; adequate physical protection of food from contaminants that may drip, drain, or be drawn into the food should be provided.</p> <hr/> <p>.40(g): Compressed air or other gases mechanically introduced treated to prevent contamination of food</p>
<p><b>Proper labeling, storage and use of toxic compounds</b></p>	<p>.35(b)(2) &amp; (c): Toxic cleaning compounds, sanitizing agents, and pesticides identified, held, and stored in a manner that protects food, food contact surfaces, and packaging material from contamination; all relevant regulations for their use followed; pesticides used only when food, food contact surfaces, and packaging material protected from contamination</p>
<p><b>Control of employee health conditions</b></p>	<p>.10(a): Food handler who has illness or open lesion or other source of microbiological contamination that presents reasonable possibility of contamination of food, food contact surface, or packaging material excluded from such operations</p>
<p><b>Exclusion of pests</b></p>	<p>.35(c): No pests shall be allowed in any area of a food plant</p>

Source: "Sanitation." In: Seafood Network Information Center Web Site  
[http://seafood.ucdavis.edu/sanitation/SCP\\_and\\_GMPs.PDF](http://seafood.ucdavis.edu/sanitation/SCP_and_GMPs.PDF)  
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