HACCP Plan Form

Firm Name: Glorious Crab, Inc.
Firm Address: 123 Harvest Way
Seaside, MD 12345

Signature: _____

Date: _____

Product Description: **Fresh** Crabmeat ; non-hermetic cups

Method of Storage and Distribution: Iced and refrigerated storage and distribution

Intended Use and Consumer: Ready to eat: retail and foodservice

(1) Critical Control Point (CCP)	(2) significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective Action(s)	(9) Verification	(10) Records
			(4)	(5)	(6)	(7)			
			What	How	Frequency	Who			
Retort	Pathogen survival from inadequate cook	Pressure retort cook at ≥ 240°F for ≥ 1 minute (Shown by in-plant study at Glorious Crab to provide 6-decimal reductions for the pathogen, *Listeria monocytogenes*)	Cook time and vessel temperature	1) Vessel chart recorder or 2) Visual check of MIG thermometer and clock timer	1) Once at end of cook prior to venting or 2) Every cook cycle	Retort Operator	Fully recook or Increase retort temp. or extend cook time AND Hold crabs until process reviewed by authority and cleared	1) Weekly records review 2) Digital and MIG thermometer calibration 3) Reassess process if any change to equipment or procedures which could affect food safety	1) Recorder chart or 2) Crab Cook Record

Picking / Boning / Packing	Growth of pathogenic bacteria	3½ hrs. maximum exposure to room temp. (beginning when cooked crabs are first handled in the picking room)	Elapsed time crabs / crabmeat remain at room temp.	Record times retort baskets are removed from cooked crab cooler	Every batch (retort basket)	Picking Room Supervisor	Crabmeat not refrig. or packed and iced within 3½ hrs. is immediately pasteurized or frozen AND held for micro. eval., incl. Staph toxin (pasteur.) or Staph count (frozen) or reviewed by process authority and released	1) Weekly records review 2) Reassess if any procedures change which could affect food safety	Crabmeat Time Record
Refrigerated Storage	Growth of pathogenic bacteria	Presence / absence of ice or >40°F for >6 hours maximum cooler conditions	Ice surrounding packed crabmeat or Cooler temperature	Visual check for ice or Chart recorder	Beginning and end of day or Continuous recording with visual checks	Quality Control Supervisor or designee	1) Reice 2) Measure crabmeat temperature, 3) Hold and evaluate based on time-temperature history (consult process authority) 4) Adjust cooler	1) Weekly records review 2) Calibrate chart recorder monthly against a standardized thermometer (NIST certified and/or calibrated with agitated ice slush)	1) Fresh Product Ice Record or 2) Recorder chart