

HACCP plan form for pasteurized crabmeat

Glorious Crab, Inc.
 123 Harvest Way, Seaside, MD 12345

Product Description: Pasteurized Crabmeat (ready-to-eat, cans and pouches)
 Method of Storage and Distribution: Refrigerated storage and distribution
 Intended Use and Consumer: Retail and foodservice, general public

(1) Critical Control Point (CCP)	(2) Significant Hazards	(3) Critical Limits for each Preventive Measure	Monitoring				(8) Corrective action	(9) Verification	(10) Records
			(4) What	(5) How	(6) Frequency	(7) Who			
Sealing / Seaming / Pouch handling	Recontamination of pathogens from loss of package integrity	<u>Can seams</u> : overlap, thickness and tightness = manufacturer's specifications: visually acceptable <u>Pouches</u> : no failures; visually acceptable	Can seams, Pouch seals and Integrity	Cans: 1) seam teardown evaluation 2) visual inspection Pouches: 1) head seal destruction test 2) compression test 3) visual inspection	Cans: 1) one at start-up and when an adjustment is made to seaming machine, 2) one from every batch Pouches: 1 & 2) one each at start-up and when vacuum sealer is adjusted, 3) all pouches	Packing room Supervisor, Seamer Technician	Readjust sealing / seaming machine, repack product since previous seal / seam check or hold product and test seals / seams and repack lots containing affected pouches / cans. If already pasteurized, repack and re-pasteurize.	Weekly records review .	Blue Crab Can Seam Evaluation Record Pouch Integrity and Thickness Record
Pasteurization (heating step)	Survival of pathogens which could be favored by anaerobic conditions and extended storage	Cans*: Heat for a minimum of 121 minutes at 187°F or hotter. Pouches*: Heat for a minimum of 50 minutes at ≥187°F, thickness ≤1inch. (This shchedule achieves a minimum process lethality of F ¹⁶ ₁₈₅ =31 minutes.) * Example only – use critical limits from process schedule established for your system.	1) Hot waterbath temperature 2) Time at temperature specified in process schedule 3) Cans only -- Initial product temperature	Time/temperature chart recorder Indicating thermometer (glass or digital)	Continuously each batch Visual check once each batch	Pasteurizer operator	1) Fully reprocess or both of the following: 2) Extend process or elevate temperature to compensate for C.L. deviation; and 3) Segregate and hold product for evaluation by process authority	1) Process establishment documentation 2) Weekly records review 3) Check accuracy of chart recorder against reference thermometer for each batch 4) Calibrate reference thermometer twice yearly	Pasteurization Record Recorder Chart Pouch Integrity and Thickness Record
Pasteurization	Water containing	Measurable residual	presence of	Colorimetric test kit	Every 2 hours	Quality	Add chlorine to	Weekly records	Pasteurization

(cooling step)	pathogens could be drawn into cans.	chlorine in cooling water	chlorine			Control Supervisor	achieve persistent, detectable residual chlorine	review	Log
Refrigerated Storage	Bacterial pathogen growth in packed product	≥50°F for ≥4 hours maximum cooler conditions	Cooler temperature	Chart recorder with visual check	Continuous; Visual checks every four hours during operation	Quality Control Supervisor or designee	1) Measure crabmeat temperature, 2) Hold and evaluate based on time-temperature history (consult process authority) 3) Adjust cooler	1) Weekly record review 2) Calibrate thermometer against digital thermometer (NIST traceable) and/or agitated ice slush, monthly	Recorder chart

Signature: _____

Date: _____