CRABMEAT TIME RECORD

Company Name: Glorious Crab, Inc. Person Responsible: Picking Room Supervisor

Address: 123 Harvest Way, Seaside MD 12345

• Critical Limit: Maximum <u>2hours</u> Elapsed Time for crabs/crabmeat at room temperature in the picking room. If 2 hours of elapsed time is exceeded, immediately notify the picking room supervisor or another management employee who will take corrective actions.

• **Frequency:** Complete this record for every batch (retort basket)

Date	Batch #	Time Crabs First Placed on Tables (A)	Time When Last Packed (B)	Elapsed Time (B-A=Elapsed time)	Employee's Initials	Reviewer/Date
Comments:						

NOTE: This generic record is for your information only. It should not be used without modification. The record shall include:

- 1) the name and location of the processor or importer;
- 2) the date and time of the activity that the record reflects;
- 3) the signature or initials of the person performing the operation; and
- 4) where appropriate, the identity of the product and the production code, if any. Processing and other information shall be entered at the time that it is observed.

The review of critical control point records shall occur within 1 week of the day that the records are made.

Any corrective actions shall be documented in a corrective action report.

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In cooperation with the Tri-State Seafood HACCP Committee and Pamela Tom (Program Representative), Food Science & Technology Department, University of California, Davis, CA 95616-8598

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