

Hazard Analysis Worksheet

Fresh Crabmeat

Firm Name: <u>Glorious Crab, Inc.</u>	Product Description: <u>Fresh Crabmeat; non-hermetic cups</u>
Firm Address: <u>123 Harvest Way</u> <u>Seaside, MD 12345</u>	Method of Storage and Distribution: <u>Refrigerated Storage and Distribution</u>
Signature: _____	Intended Use and Consumer: <u>Ready to eat: retail and institutional</u>
Date: _____	

(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 preventive measure(s) can be applied to prevent significant hazards?	(6) Is this step a Critical Control Point? (Yes/No)
Receipt	BIOLOGICAL Bacterial pathogens	Yes	Raw crabs can be a source of pathogens	Proper cooking destroys pathogens	No
	CHEMICAL Environmental contaminants	No	No history of problems for crabs from harvest areas		
	PHYSICAL None				
Raw Crab Cooler	BIOLOGICAL Bacterial pathogens	Yes	Raw crabs contain pathogens that can grow under refrigeration	Proper cooking destroys pathogens	No
	CHEMICAL None				
	PHYSICAL None				
Retort	BIOLOGICAL Pathogens	Yes	Improper cook will not kill or inactivate human pathogens	Adequate cooking time and temperature SSOP	Yes
	CHEMICAL Boiler chemicals	No	Unlikely hazard		
	PHYSICAL None	No			
Air Cool	BIOLOGICAL Pathogens	Yes	If introduced, pathogens may grow if time-temperature abused, however crabs remain in retort baskets and are not handled	SSOP, SOP (crabs moved to cooler according to schedule)	No
	CHEMICAL None				
	PHYSICAL None				
Cooked Crab Cooler	BIOLOGICAL Bacterial Pathogens	Yes	Temperature abuse could lead to pathogen growth if present, however unlikely source of recontamination; crabs not handled	SOP / SSOP	No
	CHEMICAL None				
	PHYSICAL None				

Picking / Boning / Packing	BIOLOGICAL Bacterial pathogen growth; Introduction of viruses	Yes	Bacterial growth if excessive exposure to room temperature; Fecal viruses from workers hands	Minimize time crab parts and crabmeat are exposed to ambient temperature; SSOP	Yes
	CHEMICAL Introduction of unapproved compounds	Yes	Excessive sanitizer or other chemicals could be introduced	Best controlled by SSOP	No
	PHYSICAL Shell	No	Inherent to product, quality defect only		
Packed Product Cooler	BIOLOGICAL Bacterial pathogen growth CHEMICAL None PHYSICAL None	Yes	Vegetative pathogens, such as <i>Listeria monocytogenes</i> , could grow if time-temperature abuse		Yes