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 (4) What | (5) How | (6) Frequency | (7) Who | (8) Corrective action | (9) Verification | (10) Records |
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| Sealing / Seaming / Pouch handling | Recontamination of pathogens from loss of package integrity | Can seams: overlap, thickness and tightness = manufacturer's specifications: visually acceptable<br><br>Pouches: no failures; visually acceptable | Can seams, Pouch seals and Integrity | Cans: 1) seam teardown evaluation 2) visual inspection<br><br>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<br><br>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<br><br>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.<br><br>Pouches*: Heat for a minimum of 50 minutes at ≥187°F, thickness ≤1inch.<br><br>(This shcedule achieves a minimum process lethality of $F^{16}_{185}$ =31 minutes.)<br><br>* *Example only – use critical limits from process schedule established for your system.* | 1) Hot waterbath temperature<br><br>2) Time at temperature specified in process schedule<br><br>3) Cans only -- Initial product temperature | Time/temperature chart recorder<br><br>Indicating thermometer (glass or digital) | Continuously each batch<br><br>Visual check once each batch | Pasteurizer operator | 1) Fully reprocess or both of the following:<br><br>2) Extend process or elevate temperature to compensate for C.L. deviation; and<br><br>3) Segregate and hold product for evaluation by process authority | 1) Process establishment documentation<br>2) Weekly records review<br>3) Check accuracy of chart recorder against reference thermometer for each batch<br>4) Calibrate reference thermometer twice yearly | Pasteurization Record<br><br>Recorder Chart<br><br>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 |

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| (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,<br>2) Hold and evaluate based on time-temperature history (consult process authority)<br>3) Adjust cooler | 1) Weekly record review<br>2) Calibrate thermometer against digital thermometer (NIST traceable) and/or agitated ice slush, monthly | Recorder chart |

**Signature:** _____ **Date:** _____