

PASTEURIZATION RECORD

Company Name: Glorious Crab, Inc.

Person Responsible: Pasteurizer Operator

Address: 123 Harvest Way, Seaside, MD 12345

- **Critical Limits:** Cans -- 140 minutes at $\geq 188^{\circ}\text{F}$ (refrigerated crab meat);
 125 minutes at $\geq 188^{\circ}\text{F}$ (crab meat pasteurized on day picked)
 Pouches -- 115 minutes at $\geq 189^{\circ}\text{F}$, thickness ≤ 1.5 inches
 All -- measurable amount of sanitizer in the cooling water
- **Frequency:** Complete this log for every batch at the time of processing and observation.

Date	Batch Code (match recorder chart) _____	If Cans: Meat is		Time waterbath returns to $\geq 188^{\circ}\text{F}$ cans $\geq 189^{\circ}\text{F}$ pouches	Indicating Thermometer Temperature $^{\circ}\text{F}$	Time product removed from hot waterbath	Aeration Yes/No	Sanitizer residual of cooling water		Opera- tor's Initials
		Picked today	Refrig- erated					Time Checked	ppm	

Comments _____

Reviewer _____ Date _____ Reviewer _____ Date _____

Reviewer _____ Date _____ Reviewer _____ Date _____

NOTE: This generic record is for your information only. Critical limits must be established for each company's products and systems. 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. The Tri-State (Maryland, Virginia, and North Carolina) Seafood HACCP Committee recommends twice weekly reviews.

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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