# Safety of Processing Water and Ice

*Monitoring Frequency: Daily*

Controls

1. Water used on vessel is clean seawater.
2. Water intake is above the discharge port or located on the opposite side of the vessel.
3. Ice is from permitted source.
4. Chlorine residual in processing water tested using appropriate test strips and ppm recorded.

Corrections

a.& b. In the event of a seawater contamination issue, processing will stop production and resume only after location has changed or contamination event is no longer present.

1. Ice is only from an approved source.
2. If no chlorine residual in processing water, processing will stop production and resume only after corrected and residual chlorine is detected on the test strip.

# Condition and Cleanliness of Food Contact Surfaces

Controls and Monitoring

1. Food contact surfaces are cleanable and in good condition. Sanitation supervisor inspects surfaces to ensure they are cleanable. *Monitoring Frequency: Daily*
2. Food-contact surfaces are cleaned and sanitized:
   * Before work begins, food-contact surfaces are rinsed with water, then sanitized with a 50-200 ppm chlorine bleach sanitizer. The sanitation supervisor inspects food contact surfaces to determine if they are sanitized. *Monitoring Frequency: Daily before operations.*
   * After work, fish waste is removed from work area. Surfaces are rinsed with cold water. Food-contact surfaces are sanitized with a 50-200 ppm bleach solution.
   * Utensils are cleaned, rinsed in hot water, and wiped/immersed in a 50-200 ppm bleach solution. *Monitoring Frequency: After processing****.***
3. Crew wear clean gloves and outer garments
4. Waterproof garments/gloves are cleaned/sanitized at the beginning and end of work.

Corrections

1. Food-contact surfaces that are not cleanable are repaired or replaced.
2. Unclean food-contact surfaces that are cleaned and sanitized or replaced.
3. Sanitizer concentrations are verified with test strips to be in range:
   * Sanitizer concentrations that are too low could result in insufficient sanitization.
   * Sanitizer concentrations that are too high could result in adulteration of the product.

# Prevention of Cross-Contamination

Controls and Monitoring

1. Crew practices do not contaminate fish product:
   * Wear gloves and clean or replace as needed.
   * Wash hands and gloves thoroughly and sanitize before each work session.
   * Do not eat food or use tobacco in processing area.
   * Sanitize boots in a bath containing 100-200 ppm bleach sanitizer.
   * Production supervisor monitors crew practices.
2. Boot sanitizing solutions are checked before use. *Monitoring frequency: Daily before operations*.
3. Fish waste is removed from processing area after processing. *Monitoring frequency: After processing.*
4. Floors are sloped to facilitate drainage. *Monitoring frequency: Daily before operations*.

Corrections

1. Production supervisor has sanitation training.
2. Crew corrects any problems with cleanliness or sanitation.
3. Boot sanitizing solution is changed.
4. Residual fish waste is removed.
5. Floor drains are unplugged and draining adequately.

# Hand Washing/Sanitizing and Toilet

*Monitoring frequency: Daily before operations.*

Controls

1. Toilet facilities are clean and in working order.
2. Hand washing/sanitizing facilities are provided in processing areas. Hot and cold water, soap, and paper towels are provided.

Corrections

1. Sanitation supervisor cleans toilet facility.
2. Sanitation supervisor restocks facilities.

# Protection of Food, Food Packaging Material, and Food-Contact Surfaces from Chemical, Physical, and Biological Hazards

*Monitoring frequency: Daily before operations*

Controls

1. Only food grade hoses used to deliver water used for processing and food contact surfaces.
2. All cleaning chemicals are safe for use with food.
3. Food, packaging materials and food-contact surfaces are protected from contamination from biological, chemical, and physical sources such as drips or condensate.
4. Equipment is in good repair.

Corrections

1. Non-food grade hoses replaced with food grade hoses.
2. Unapproved chemicals are returned or used in non-processing areas.
3. Safety of product is determined.
4. Repairs are made as needed.

# Labeling, Storage and Use of Toxic Compounds

*Monitoring frequency: Daily before operations.*

Controls

1. Cleaning chemicals, fuels, pesticides, and lubricants are labeled and stored away from the processing area.
2. Food-grade and non-food-grade chemicals are not stored together.

Corrections

1. Toxic compounds without proper info are not used until proper info is obtained.
2. Improperly stored chemicals are put in correct area.

# Employee Health

*Monitoring Frequency: Daily before operations.*

Controls

a. Crew does not show signs of health problems that could compromise sanitation.

Corrections

a. Crew posing a risk are sent home or reassigned.

# Pests

*Monitoring frequency: Daily before and during operations.*

Controls

1. The processing area is adequately protected from the elements and pests.
2. No dogs or other animals allowed on the vessel.
3. Pest control devices working and clean.

Corrections

1. Adequate protection is installed.
2. Dogs and other animals are removed from the vessel or kept way from the processing, packaging, and storage areas.
3. Pest control devices are cleaned regularly.