*The information in this document is intended to serve as an example of a HAACP plan. This example contains no proprietary, business-confidential and/or privileged materials and should only be used as a template for your specific operations.*

### HACCP Plan

#### Firm Name: Product Description: Shrimp

#### Firm Address: Method of Distribution and Storage: Frozen

**Intended Use and Consumer:**

To be fully cooked by the general public before

consumption.

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| (1) (2) (3) (4) (5) (6) (7) (8) (9) (10) | | | | | | | | | |
| **Critical Control Point**  **(CCP)** | **Significant Hazard(s)** | **Critical Limits for**  **Each Preventive Measure** | **Monitoring** | | | | **Corrective Action(s)** | **Records** | **Verification** |
| **What** | **How** | **Frequency** | **Who** |
| Finished product labeling | Shellfish is an allergen  and  antioxidant (list name) is an additive | Common/usual name (shrimp) displayed on finished product label  and  antioxidant is listed on the ingredient panel | Finished product labels for presence of shrimp  and  name of antioxidant. | Visual | One pre-printed box from each delivery | Captain/deckhand | Reject pre-printed box  And  Segregate and Re-label improperly labeled product.  Determine and correct the cause of the deviation. | Daily Sanitation Audit Form | Review monitoring and corrective actions records within one week of packaging |

**Signature of Company Official:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**