



MOLLUSCAN SHELLFISH TANK HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN REVIEW CHECKLIST

PREREQUISITES/STANDARD OPERATING PROCEDURES
<input type="checkbox"/> Vendor certification and documentation – Must be on Interstate Certified Shellfish Shippers List (ICSSL) <u>or</u> California Only Shellfish Shippers List (COSSL).
<input type="checkbox"/> Equipment specifications and/or the manufacturer's instructions and operational manual.
<input type="checkbox"/> Employee health policy (i.e. required training, reporting requirements and restriction requirements for sick food employees).
<input type="checkbox"/> Handwashing and bare hand contact policies.
<input type="checkbox"/> Employee hygiene policy (i.e. clean clothing and hair restraints and prohibit any eating, drinking, smoking and wearing jewelry in work related areas).
<input type="checkbox"/> Commingling protocol (CRITICAL). NOTE Applications missing this protocol are not accepted or approved.
<input type="checkbox"/> Culling procedures (e.g. dead and cracked shellfish discarded).
<input type="checkbox"/> Temperature control requirements.
<input type="checkbox"/> Thermometer calibration procedures and the sample logs.
<input type="checkbox"/> Record system for retention of shellfish tags (i.e. process to maintain the tags in chronological order for 90 days after the container is empty).
<input type="checkbox"/> First In and First Out procedures.
<input type="checkbox"/> Written procedure to protect product(s) from any biological, chemical and/or physical contamination.
<input type="checkbox"/> Equipment/System maintenance procedure for tanks and UV disinfection.
<input type="checkbox"/> Cleaning and sanitizing procedures.
<input type="checkbox"/> Handling and storage requirements for toxic chemicals and cleaners.
HAZARD ANALYSIS
Control Points
<input type="checkbox"/> Receiving from an approved source.
<input type="checkbox"/> Receiving temperature.
<input type="checkbox"/> Cold holding storage.
<input type="checkbox"/> Tank storage water temperature
<input type="checkbox"/> Water quality, total coliform testing.
Critical Limit Identified
<input type="checkbox"/> Receiving from an approved source.
<input type="checkbox"/> Receiving temperature: 50°F (10.0°C).
<input type="checkbox"/> Cold holding storage temperature: 41°F (5°C).
<input type="checkbox"/> Tank storage water temperature: 41°F (5°C).
<input type="checkbox"/> Water quality total coliform testing: Maximum = 0 MPN.

HAZARD ANALYSIS CONTINUED	
Monitoring Procedures	
<input type="checkbox"/> Receiving: Every container is checked for the receiving temperature and to verify that the shellfish certification is ICSSL or COSSL.	
<input type="checkbox"/> Cold holding storage: Checking the refrigeration unit temperature with a thermometer twice per day.	
<input type="checkbox"/> Tank storage: Checking the tank water temperature with a thermometer twice per day.	
<input type="checkbox"/> Water quality: A water sample is taken once a week and sent to a laboratory for testing.	
RECORDS	
<input type="checkbox"/> Receiving temperature and source records.	
<input type="checkbox"/> Cold holding storage refrigeration temperature logs.	
<input type="checkbox"/> Tank storage water temperature logs.	
<input type="checkbox"/> Thermometer calibration logs.	
<input type="checkbox"/> Water quality, laboratory results and any corrective actions documented.	
VERIFICATION PROCESSES	
<input type="checkbox"/> Receiving: <ul style="list-style-type: none"> Daily verification of stock tags. Weekly verification of temperature and source logs. 	
<input type="checkbox"/> Cold holding storage: <ul style="list-style-type: none"> Daily refrigeration unit check. Weekly verification of refrigeration logs. Monthly calibration of thermometers. Quarterly verification of thermometer calibration logs. 	
<input type="checkbox"/> Tank storage – Water temperature: <ul style="list-style-type: none"> Daily monitoring of the water temperature. Weekly verification of water temperature logs. Monthly calibration of thermometers. Quarterly verification of thermometer calibration logs. 	
<input type="checkbox"/> Water quality – Total coliform testing and weekly: <ul style="list-style-type: none"> Monitoring laboratory results. Verifying laboratory results log and if any corrective actions were documented. 	
EMPLOYEE TRAINING PLANS	
<input type="checkbox"/> Employee Health <input type="checkbox"/> Contamination Prevention Procedures <input type="checkbox"/> Monitoring Procedures <input type="checkbox"/> Record Keeping Procedures	<input type="checkbox"/> Employee Hygiene <input type="checkbox"/> Equipment Use and Maintenance <input type="checkbox"/> Corrective Action Procedures
For Office Use Only	
Print Registered Environmental Health Specialist (REHS) Name:	REHS Number:
REHS Signature:	Date:
<input type="checkbox"/> APPROVED <div style="margin-left: 200px;"><input type="checkbox"/> DENIED</div>	

EXAMPLE CORRECTIVE ACTIONS

These are **EXAMPLES** of corrective action when critical limits are not met.

ALL corrective actions MUST be documented on records

Critical Limits	Unmet Critical Limits	Example of Corrective Actions
Receiving from an approved source	Not an approved source.	The shipment is rejected.
Cold holding storage	<ul style="list-style-type: none"> Not holding within the correct temperature range. Items received outside of the approved temperature range. 	<ul style="list-style-type: none"> Add ice to the product. Move the product to a functioning refrigeration unit. Fix the malfunctioning refrigeration unit. Destroy OR hold the product until the critical limits can be evaluated.
Tank storage water temperature	Water temperature is not within the approved range.	<ul style="list-style-type: none"> Add ice to the water. Move the product to a functioning refrigeration unit. Destroy OR hold the product until the critical limits can be evaluated.
Water quality: Total coliform testing	Water sample received above the approved testing limits (i.e. a positive total coliform test).	<ul style="list-style-type: none"> Resample immediately and conduct a second total coliform test. When a second test is positive: <ul style="list-style-type: none"> Clean and sanitize the tank, and Destroy the product in the tank.