

## Definition

“HACCP” means Hazard Analysis Critical Control Point. *Critical control point* means a point, step, or procedure in a food process at which a control measure can be applied and at which control is essential to reduce an identified food hazard to an acceptable level.

### Is a “Seafood HACCP Plan” Required?

1. Does the product contain **seafood** (fish, crustacean, shellfish)?
2. Will the product be available for **wholesale** customers?
3. Will the product contain **seafood with meat and/or poultry**?

If the answer is “**YES**” to any of the questions above, the manufacturing firm must submit a seafood HACCP plan to the Food Safety Program (FSP) through the facility’s Food Safety Specialist (from ODA). The plan is specific to the product, process and facility. FSP will review and comment on the HACCP plan prior to granting approval for manufacturing and/or licensing.

**Additionally:** If the answer is “**YES**” to question (2) and (3); and the amount of meat or poultry in your seafood product exceeds 2% (for cooked meat) or 3% (for raw meat), then you will need to contact USDA for any requirements by the FSIS (Food Safety and Inspection Service: [www.fsis.usda.gov](http://www.fsis.usda.gov)).

### What ODA’s Food Safety Program “does”

- ☒ Review and comment on your HACCP plans
- ☒ Confirm / clarify / approve / license process & operations

### What ODA’s Food Safety Program “doesn’t do”

- ☒ HACCP Plan Development
- ☒ Approve HACCP plan(s)

### Is Seafood “HACCP Training” Required?

1. Does the firm currently have personnel who have completed an accredited seafood HACCP course or possess acceptable experience in seafood HACCP?
2. Is the seafood HACCP person identified by the facility qualified and trained to conduct the hazard analysis, develop required HACCP plans, and perform the ongoing modification and verification activities required by the plan?

If the answer is “**NO**” to either of the two questions above, then you will need at least the basic seafood HACCP training.

### **Seafood HACCP Training Requirements** (per 21CFR part 123: Fish and Fishery Products)

The FDA mandatory seafood HACCP regulation, 21CFR Part 123.10\* requires that certain HACCP activities must be completed by a “HACCP trained individual.” **A HACCP trained individual is one who has completed training in the application of HACCP to fishery products or who has acquired the knowledge through job experience. The primary measure for training will be performance.** An accredited course provides a “standardized curriculum” recognized by the FDA.

\*21 CFR Sec. 123.10: Training. At a minimum, the following functions shall be performed by an individual who has successfully completed training in the application of HACCP principles to fish and fishery product processing at least equivalent to that received under standardized curriculum recognized

as adequate by the U.S. Food and Drug Administration or who is otherwise qualified through job experience to perform these functions. Job experience will qualify an individual to perform these functions if it has provided knowledge at least equivalent to that provided through the standardized curriculum.

(a) Developing a HACCP plan, which could include adapting a model or generic- type HACCP plan, that is appropriate for a specific processor, in order to meet the requirements of Sec. 123.6(B);

(b) Reassessing and modifying the HACCP plan in accordance with the corrective action procedures specified in Sec. 123.7(c)(5), the HACCP plan in accordance with the verification activities specified in Sec. 123.8(a)(1), and the hazard analysis in accordance with the verification activities specified in Sec. 123.8(c); and

(c) Performing the record review required by Sec. 123.8(a)(3); The trained individual need not be an employee of the processor.”

### \*\*\* **HACCP Resources** \*\*\*

#### **Seafood HACCP Alliance**

Co-Sponsors:

- Association of Food & Drug Officials (AFDO)
- International Food Protection & Training Institute (IFPTI)
- U.S. Food & Drug Administration/Division Seafood Safety
- USDA/ National Institute of Food and Agriculture
- Sea Grant College Programs and Cooperative Extension Services in universities across the nation



#### **Websites**

Food and Drug Administration Website

- [www.fda.gov](http://www.fda.gov)  
21CFR part 123: Fish and Fishery Products;
- <https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-123>

Association of Food and Drug Officials Website

- [www.afdo.org](http://www.afdo.org)

Seafood Network Information Center

- <http://seafood.oregonstate.edu>

Online Seafood HACCP, Segment 1: Basic Seafood HACCP Course hosted by Cornell University

- <https://seafoodhaccp.cornell.edu/segment-one-internet-training-course/>



#### **Publications**

FDA's Seafood Hazard Guides, most current edition and the FDA's Guidance Documents and regulatory information by topic is available at:

<https://www.fda.gov/food/seafood-guidance-documents-regulatory-information/fish-and-fishery-products-hazards-and-controls>