

Hazard Analysis Worksheet Fresh Crabmeat

Firm Name: <u>Glorious Crab, Inc.</u>	Product Description: Fresh Crabmeat; non-hermetic cups
Firm Address: <u>123 Harvest Way</u> <u>Seaside, MD 12345</u>	Method of Storage and Distribution: <u>Refrigerated Storage and Distribution</u>
Signature: _____	Intended Use and Consumer: <u>Ready to eat; retail and institutional</u>
Date: _____	

(1) Ingredient / Processing Step	(2) Identify potential hazards introduced, controlled or enhanced at this step.	(3) Are any potential food safety hazards significant? (Yes/No)	(4) Justify your decision for column 3.	(5) What preventive measure(s) can be applied to prevent significant hazards?	(6) Is this step a Critical Control Point? (Yes/No)
Receipt	BIOLOGICAL Bacterial pathogens CHEMICAL Environmental contaminants PHYSICAL None	Yes No	Raw crabs can be a source of pathogens No history of problems for crabs from harvest areas	Proper cooking destroys pathogens	No
Raw Crab Cooler	BIOLOGICAL Bacterial pathogens CHEMICAL None PHYSICAL None	Yes	Raw crabs contain pathogens that can grow under refrigeration	Proper cooking destroys pathogens	No
Retort	BIOLOGICAL Pathogens CHEMICAL Boiler chemicals PHYSICAL None	Yes No No	Improper cook will not kill or inactivate human pathogens Unlikely hazard	Adequate cooking time and temperature SSOP	Yes
Air Cool	BIOLOGICAL Pathogens CHEMICAL None PHYSICAL None	Yes	If introduced, pathogens may grow if time-temperature abused, however crabs remain in retort baskets and are not handled	SSOP, SOP (crabs moved to cooler according to schedule)	No
Cooked Crab Cooler	BIOLOGICAL Bacterial Pathogens CHEMICAL None PHYSICAL None	Yes	Temperature abuse could lead to pathogen growth if present, however unlikely source of recontamination; crabs not handled	SOP / SSOP	No