

# Chapter Dissection

## FDA Fish and Fishery Products Hazards Guide

The following information outlines how the chapters of the FDA Hazards Guide are formatted. The information is meant to help one understand how to interpret the guide to develop a HACCP plan for their facility.



### Section 1: General Background

This section gives background on the hazard. It will include detailed information on what the hazard is, how it affects human health, and what current control measures can be used to prevent it.

### Section 2: Hazard Significance

The second section of the chapter will go over how you can determine if a hazard is significant. Significant hazards are those that are reasonably likely to occur and will cause injury or sickness upon consumption.

### Section 3: Identify CCP's

This section will help you to determine if a given hazard is a critical control point at your various processing steps. Likely CCP's will be identified as those that are significant and can be controlled at that step.

### Section 4: Develop A Control Strategy

This section is broken up into 5 parts. It starts by identifying potential control strategies, which represent controls at specific processing steps along with who may be responsible for implementing these controls. Then it breaks down each strategy according to the 4 parts outlined below.

#### Part 1: Set Critical Limits

Identifies potential critical limits for different product forms/processes.

#### Part 3: Corrective Actions

Gives possible corrective action procedures to be used when critical limits are not met.

#### Part 2: Monitoring

Helps identify what, how, how often and who will monitor the controls/limits set.

#### Part 4: Recordkeeping

Outlines what information should be kept to show your HACCP System is working properly.

#### Part 5: Verification

Outlines what must be done to verify that your hazards are properly controlled.

For more information on developing a HACCP plan check out the resources at OSU Seafood Network Information Center: [seafood.oregonstate.edu](http://seafood.oregonstate.edu) under Seafood HACCP and at [nyseagrant.org/seafood](http://nyseagrant.org/seafood) under Resources and Publications.



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