

# Generic HACCP Plan for Shell Stock

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Critical Limits for each Control Measure	(4) What	(5) How	(6) Frequency	(7) Who	(8) Corrective Action(s)	(9) Records	(10) Verification
◆ Receiving live shellstock	<ul style="list-style-type: none"> <li>◆ Pathogens</li> <li>◆ Natural Toxins</li> <li>◆ Chemical contaminants</li> </ul>	<ul style="list-style-type: none"> <li>◆ Received from licensed harvester,</li> <li>◆ Harvested from approved waters in open status,</li> <li>◆ Properly tagged</li> <li>◆ Received from certified dealer</li> </ul>	<ul style="list-style-type: none"> <li>◆ Harvest tags</li> <li>◆ Dealer tags</li> </ul>	Visual	Every bag	Supervisor	Refuse shipment if critical limits not met	Harvest/ Receiving log	Weekly record review of receiving log
Dry cooler storage	Pathogen growth	Cooler temperature not to exceed 45° F	Temperature of cooler	Visual check of indicating thermometer	3 times daily when in operation	Supervisor	<ul style="list-style-type: none"> <li>◆ Adjust cooler temperature</li> <li>◆ Hold and evaluate product</li> <li>◆ Discard product if deemed unsafe</li> </ul>	Cooler temperature log	<ul style="list-style-type: none"> <li>◆ Weekly record review of cooler temperature log</li> <li>◆ Thermometer calibration monthly</li> </ul>

Firm Name: _____	Product Description: <u>Oysters, clams &amp; mussels</u>
Firm Address: _____	_____
_____	Method of Storage and Distribution: <u>walk-in cooler, refrigerated truck, retail</u>
_____	_____
Signature: _____	Intended Use and Consumer: <u>Intended to be fully cooked.</u>
Date: _____	_____