

## Seafood HACCP Study Guide

The questions below offer a quick overview of the content that is covered in the Seafood HACCP Alliance's HACCP training curriculum. Completing and understanding the information below will help refresh and prepare you for the HACCP Segment 2 course.

1. Who in the seafood industry must comply with Title 21, Code of Federal Regulations Part 123?
2. Name the seven principles of HACCP.
3. Name the three categories of hazards.
4. Define critical control point.
5. Name the four elements of monitoring.
6. Define corrective action and its two components.
7. When shall verification of the HACCP system occur?
8. When shall review of CCP monitoring records occur?
9. Name the two options for taking corrective actions.
10. When shall review of corrective action records occur?
11. How long shall HACCP monitoring records be maintained for refrigerated, frozen, preserved, or shelf-stable products?
12. Name the required components of CCP monitoring records.
13. Name the three activities and functions that a HACCP trained individual shall perform.
14. Name three occurrences in which the HACCP plan shall be signed and dated.
15. Name the eight sanitation control procedures.
16. Who must monitor the eight sanitation control procedures?
17. What are the two requirements for a written Import Verification Program?

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1. Who in the seafood industry must comply with Title 21, Code of Federal Regulations Part 123?
  1. Importer.
  2. Processor – domestic and foreign.
2. Name the seven principles of HACCP.
  1. Conduct hazard analysis.
  2. Determine the critical control points (CCPs) in the process.
  3. Establish critical limits.
  4. Monitor each CCP.
  5. Establish corrective actions.
  6. Establish verification procedures.
  7. Establish record-keeping and documentation procedures.
3. Name the three categories of hazards.
  1. Biological
  2. Chemical
  3. Physical
4. Define critical control point.

A point, step or procedure in a food process at which control can be applied, and a food safety hazard can as a result be prevented, eliminated, or reduced to acceptable levels.
5. Name the four elements of monitoring.
  1. What: Usually a measurement or observation to assess if the CCP is operating within the critical limit.
  2. How: Usually physical or chemical measurements (for quantitative critical limits) or observations (for qualitative critical limits). Need to be recorded in real-time and be an accurate measurements/observations.
  3. When (frequency): Can be continuous or intermittent.
  4. Who: Someone trained to perform the specific monitoring activity.
6. Define corrective action and its two components.

Procedures to be followed when a Critical Limit deviation occurs, and includes addressing the:

  1. Product.
  2. Process.
7. When shall verification of the HACCP system occur?

At least annually and whenever changes are made, including the process, ingredients, intended use.
8. When shall review of CCP monitoring records occur?

Within seven days of the day that the records are made.

9. Name the two options for taking corrective actions.
  1. Pre-determined.
  2. Follow the regulation Section 123.7(c).
10. When shall review of corrective action records occur?

Within seven days of the day that the records are made.
11. How long shall HACCP monitoring records be maintained for refrigerated, frozen, preserved, or shelf-stable products?

A minimum of one year for refrigerated and a minimum of two years for frozen, preserved or shelf-stable products.
12. Name the required components of CCP monitoring records.
  1. Name and location of the processor or importer.
  2. The date and time of the activity that the record reflects.
  3. The signature or initials of the person performing the operation.
  4. When appropriate, the identity of the product and production code.
13. Name the three activities and functions that a HACCP trained individual shall perform.
  1. Developing or adapting a Hazard Analysis Critical Control Point plan.
  2. Re-assessing and modifying the Hazard Analysis Critical Control Point plan.
  3. Performing records review.
14. Name three occurrences in which the HACCP plan shall be signed and dated.
  1. Initial acceptance and/or implementation.
  2. Upon any modification.
  3. At least annually.
15. Name the eight sanitation control procedures.
  1. Safety of water.
  2. Condition and cleanliness of food-contact surfaces.
  3. Prevention of cross-contamination.
  4. Maintenance of hand-washing, hand-sanitizing and toilet facilities.
  5. Protection from adulterants.
  6. Labeling, storage and use of toxic compounds.
  7. Employee health conditions.
  8. Exclusion of pests.
16. Who must monitor the eight sanitation control procedures?

All firms, whether or not a Hazard Analysis Critical Control Point plan is required (i.e., no hazards are identified during the hazard analysis).
17. What are the two requirements for a written Import Verification Program?
  1. Specifications
  2. Affirmative Step

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