CHAPTER 13: **Clostridium botulinum Toxin Formation**

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UNDERSTAND THE POTENTIAL HAZARD.

Clostridium botulinum (*C. botulinum*) toxin formation can result in consumer illness and death. It is the toxin responsible for botulism. About 10 outbreaks of foodborne botulism occur annually in the United States, from all sources. Symptoms include: weakness, vertigo, double vision, difficulty in speaking, swallowing and breathing, abdominal swelling, constipation, paralysis, and death. Symptoms start from 18 hours to 36 hours after consumption. Everyone is susceptible to intoxication by *C. botulinum* toxin; only a few micrograms of the toxin can cause illness in a healthy adult. Mortality is high; without the antitoxin and respiratory support, death is likely.

This chapter covers the hazard of *C. botulinum* growth and toxin formation as a result of time and temperature abuse during processing, storage, and distribution.

- **Strategies for controlling pathogen growth**

There are a number of strategies for the control of pathogens in fish and fishery products. They include:

- Controlling the level of acidity (pH) in the product (covered by the Acidified Foods regulation, 21 CFR 114, for shelf-stable acidified products, and by this chapter for refrigerated acidified products);
- Controlling the amount of salt or preservatives, such as sodium nitrite, in the product (covered in this chapter);
- Controlling the amount of moisture that is available for pathogenic bacteria growth (water activity) in the product by formulation (covered in this chapter);
- Controlling the amount of moisture that is available for pathogenic bacteria growth (water activity) in the product by drying (covered in Chapter 14);
- Controlling the introduction of pathogenic bacteria after the pasteurization process and after the cooking process performed immediately before reduced oxygen packaging (covered in Chapter 18);
- Controlling the source of molluscan shellfish and the time from exposure to air (e.g., by harvest or receding tide) to refrigeration to control pathogens from the harvest area (covered in Chapter 4);
- Managing the amount of time that food is exposed to temperatures that are favorable for pathogenic bacteria growth and toxin production (covered generally in Chapter 12; for *C. botulinum*, in this chapter; and for *Staphylococcus aureus (S. aureus)* in hydrated batter mixes, in Chapter 15);
- Killing pathogenic bacteria by cooking or pasteurization (covered in Chapter 16), or retorting (covered by the Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers regulation, 21 CFR 113 (hereinafter, the Low-Acid Canned Foods (LACF) Regulation));
- Killing pathogenic bacteria by processes that retain the raw product characteristics (covered in Chapter 17).

- **Formation of *C. botulinum* toxin**

When *C. botulinum* grows, it can produce a potent toxin, one of the most poisonous naturally occurring substances known. The toxin can be destroyed by heat (e.g., boiling for 10 minutes), but, because of its potency, you should not rely on this as a means of control.

The strains of *C. botulinum* can be divided into two groups, the proteolytic group (i.e., those that break down proteins) and the non-proteolytic group (i.e., those that do not break down proteins). The proteolytic group includes *C. botulinum* type A and some of types B and F. The non-proteolytic group includes *C. botulinum* type E and some of types B and F.

The vegetative cells of all types of *C. botulinum* are easily killed by heat. However, *C. botulinum* is able to produce spores. In this state, the pathogen is very resistant to heat. The spores of the proteolytic group are much more resistant to heat than are those of the non-proteolytic group (i.e., they require a canning process to be destroyed). Table A-4 (Appendix 4) provides guidance about the conditions under which the spores of the most heat-resistant form of non-proteolytic *C. botulinum*, type B, are killed. However, there are some indications that substances that may be naturally present in some products (e.g., dungeness crabmeat), such as lysozyme, may enable non-proteolytic *C. botulinum* to more easily recover after heat damage, resulting in the need for a considerably more stringent process to ensure destruction.

C. botulinum is able to produce toxin when a product in which it is present is exposed to temperatures favorable for growth for sufficient time. Table A-1 (Appendix 4) provides guidance about the conditions under which *C. botulinum* and other pathogenic bacteria are able to grow. Table A-2 (Appendix 4) provides guidance about the time necessary at various temperatures for toxin formation to occur.

Packaging conditions that reduce the amount of oxygen present in the package (e.g., vacuum packaging and modified atmosphere packaging) extend the shelf life of a product by inhibiting the growth of aerobic spoilage bacteria. There is a safety concern with these products because there is an increased potential for the formation of *C. botulinum* toxin before spoilage makes the product unacceptable to consumers.

C. botulinum forms toxin more rapidly at higher temperatures than at lower temperatures. The minimum temperature for growth and toxin formation by *C. botulinum* type E and non-proteolytic types B and F is 38°F (3.3°C). For type A and proteolytic types B and F, the minimum temperature for growth is 50°F (10°C). As the shelf life of refrigerated foods is increased, more time is available for *C. botulinum* growth and toxin formation. As storage temperatures increase, the time required for toxin formation is significantly shortened. You should expect that at some point during storage, distribution, display, or consumer handling of refrigerated foods, safe refrigeration temperatures will not be maintained (especially for the non-proteolytic group). Surveys of retail display cases indicate that temperatures of 45 to 50°F (7 to 10°C) are not uncommon. Surveys of home refrigerators indicate that temperatures can exceed 50°F (10°C).

In reduced oxygen packaged products in which the spores of non-proteolytic *C. botulinum* are inhibited or destroyed (e.g., smoked fish, pasteurized crabmeat, and pasteurized surimi), a normal refrigeration temperature of 40°F (4.4°C) is appropriate because it will limit the growth of proteolytic *C. botulinum* and other pathogens that may be present. Even in pasteurized products where non-proteolytic *C. botulinum* is the target organism for the pasteurization process, and vegetative pathogens, such as *Listeria monocytogenes*, are not likely to be present (e.g., pasteurized crabmeat and pasteurized surimi), a storage temperature of 40°F (4.4°C) is still appropriate because of the potential for survival through the pasteurization process and recovery of spores of non-proteolytic *C. botulinum*, aided by naturally occurring

substances, such as lysozyme. In this case, refrigeration serves as a prudent second barrier.

However, in reduced oxygen packaged products in which refrigeration is the sole barrier to outgrowth of non-proteolytic *C. botulinum* and the spores have not been destroyed (e.g., vacuum-packaged refrigerated raw fish, vacuum-packaged refrigerated unpasteurized crayfish meat, and reduced oxygen packaged unpasteurized dungeness crabmeat), the temperature should be maintained below 38°F (3.3°C) from packing to consumption. Ordinarily you, as a processor, can ensure that temperatures are maintained below 38°F (3.3°C) while the product is in your control. However, the current U.S. food distribution system does not ensure the maintenance of these temperatures after the product leaves your control.

The use of a Time-Temperature Indicator (TTI) on each consumer package may be an appropriate means of overcoming these problems in the distribution system for reduced oxygen packaged products in which refrigeration is the sole barrier to outgrowth of non-proteolytic *C. botulinum* and in which the spores have not been destroyed. A TTI is a device that monitors the time and temperature of exposure of the package and alerts the consumer or end user if a safe exposure limit has been exceeded. If a TTI is used, it should be validated to ensure that it is fit for its intended purpose and verified that it is functional at the time of use. It should be designed to alert the consumer (e.g., a color change) that an unsafe time and temperature exposure has occurred that may result in *C. botulinum* toxin formation. Additionally, the alert should remain perpetually visible after it has been triggered, regardless of environmental conditions that could reasonably be expected to occur thereafter. Skinner, G. E., and J. W. Larkin in "Conservative prediction of time to *Clostridium botulinum* toxin formation for use with time-temperature indicators to ensure the safety of foods," Journal of Food Protection, 61:1154-1160 (1998), describe a safe time and temperature exposure curve ("Skinner-Larkin curve") that may be useful in evaluating the suitability of a TTI for control of *C. botulinum* toxin formation in reduced oxygen packaged fish and fishery products.

Alternatively, products of this type may be safely marketed frozen, with appropriate labeling to ensure that it is held frozen throughout distribution. For some reduced oxygen packaged products, control of *C. botulinum* can be achieved by breaking the vacuum seal before the product leaves the processor's control.

The guidance in this chapter emphasizes preventive measures for the control of non-proteolytic strains of *C. botulinum* in products that are contained in reduced oxygen packaging. As was previously described, this emphasis is because such an environment extends the shelf life of a refrigerated product in a way that, under moderate temperature abuse, favors *C. botulinum* growth and toxin formation over aerobic spoilage. It is also possible for both non-proteolytic and proteolytic *C. botulinum* to grow and produce toxin in a product that is not reduced oxygen packaged and is subjected to severe temperature abuse. This is the case because of the development within the product of microenvironments that support its growth. However, this type of severe temperature abuse of refrigerated products is not reasonably likely to occur in the processing environment of most fish or fishery products and the Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food regulation, 21 CFR 110, requires refrigeration of foods that support the growth of pathogenic microorganisms.

- **Sources of *C. botulinum***

C. botulinum can enter the process on raw materials. The spores of *C. botulinum* are very common. They have been found in the gills and viscera of finfish, crabs, and shellfish. *C. botulinum* type E is the most common form found in freshwater and marine environments. Types A and B are generally found on land but may also be occasionally found in water. It should be assumed that *C. botulinum* will be present in any raw fishery product, particularly in the viscera.

Because spores are known to be present in the viscera, any product that will be preserved by salting, drying, pickling, or fermentation should be eviscerated prior to processing (see the "Compliance Policy Guide," Sec. 540.650). Without evisceration, toxin formation is possible during the process, even with strict control of temperature. Evisceration of fish is the careful and complete removal of all internal organs in the body cavity without puncturing or cutting them, including gonads. If even a portion of the viscera or its contents is left behind, the risk of toxin formation by *C. botulinum* remains. Uneviscerated small fish, less than 5 inches in length (e.g., anchovies and herring sprats), for which processing eliminates preformed toxin, prevents toxin formation during processing and that reach a water phase salt content of 10% in refrigerated finished products, or a water activity of below 0.85 in shelf-stable finished products, or a pH of 4.6 or less in shelf-stable finished products, are not subject to the evisceration recommendation.

Note: The water phase salt content of 10% is based on the control of *C. botulinum* type A and proteolytic types B and F.

Note: The water activity value of below 0.85 is based on the minimum water activity for toxin production of *S. aureus*.

- **Reduced oxygen packaging**

A number of conditions can result in the creation of a reduced oxygen environment in packaged fish and fishery products. They include:

- Vacuum, modified, or controlled atmosphere packaging. These packaging methods generally directly reduce the amount of oxygen in the package;
- Packaging in hermetically sealed containers (e.g., double-seamed cans, glass jars with sealed lids, and heat-sealed plastic containers), or packing in deep containers from which the air is expressed (e.g., caviar in large containers), or packing in oil. These and similar processing and packaging techniques prevent the entry of oxygen into the container. Any oxygen present at the time of packaging (including oxygen that may be added during modified atmosphere packaging) may be rapidly depleted by the activity of spoilage bacteria, resulting in the formation of a reduced oxygen environment.

Packaging that provides an oxygen transmission rate (in the final package) of at least 10,000 cc/m^2/24 hours at 24ºC can be regarded as an oxygen-permeable packaging material for fishery products. The oxygen transmission rate of packaging material is listed in the packaging specifications that can be obtained from the packaging manufacturer.

An oxygen-permeable package should provide sufficient exchange of oxygen to allow aerobic spoilage organisms to grow and spoil the product before toxin is produced under moderate abuse temperatures. Particular care should be taken in determining the safety of a packaging material for a product in which the spoilage organisms have been eliminated or significantly reduced by processes such as high pressure processing. The generally recommended 10,000 cc/m^2/24 hours at 24ºC transmission rate may not be suitable in this case.

Use of an oxygen-permeable package may not compensate for the restriction to oxygen exchange created by practices such as packing in oil or in deep containers from which the air is expressed or the use of oxygen scavengers in the packaging.

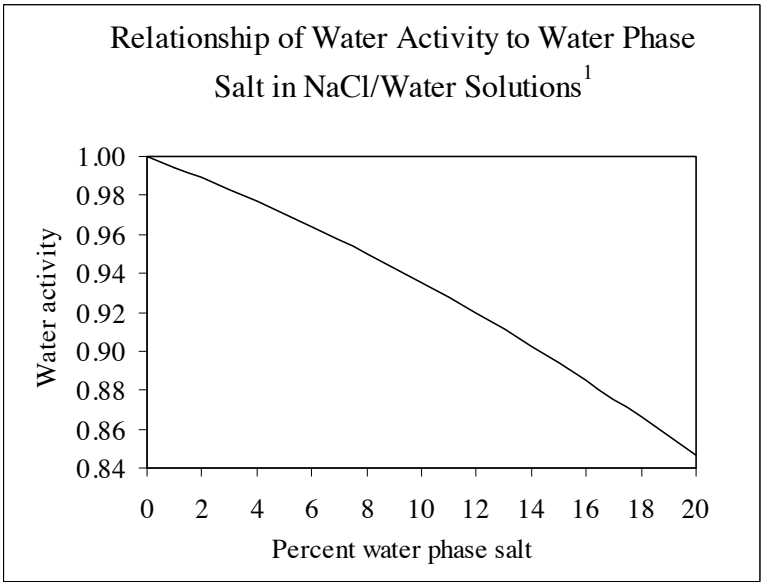
- **Control of *C. botulinum***

There are a number of strategies to prevent *C. botulinum* growth and toxin formation during processing, storage, and distribution of finished fish and fishery products. They include:

For products that do not require refrigeration (i.e., shelf-stable products):

- Heating the finished product in its final container sufficiently by retorting to destroy the spores of *C. botulinum* types A B, E, and F (e.g., canned fish). This strategy is covered by the LACF Regulation, 21 CFR 113, and these controls are not required to be included in your Hazard Analysis Critical Control Point (HACCP) plan;

- Controlling the level of acidity (pH) in the finished product to 4.6 or below, to prevent growth and toxin formation by *C. botulinum* types A, B, E, and F (e.g., shelf-stable acidified products). This strategy is covered by the Acidified Foods regulation, 21 CFR 114, and these controls are not required to be included in your HACCP plan;
- Controlling the amount of moisture that is available in the product (water activity) to 0.85 or below by drying, to prevent growth and toxin formation by *C. botulinum* types A, B, E, and F and other pathogens that may be present in the product (e.g., shelf-stable dried products). This strategy is covered by Chapter 14;
- Controlling the amount of salt in the product to 20% water phase salt (wps) or more, to prevent the growth of *C. botulinum* types A, B, E, and F and other pathogens that may be present in the product (e.g., shelf-stable salted products). This strategy is covered in this chapter. Water phase salt is the concentration of salt in the water-portion of the fish flesh and calculated as follows: (% NaCl X 100)/(% NaCl + % moisture) = % NaCl in water phase. The relationship between percent water phase salt and water activity in fish is described in the following graph.



1. This relationship is generally valid for fish products when salt (sodium chloride) is the primary means of binding water. The specific food matrix and the use of other salts or water binding agents could affect the exact relationship. If you intend to use this relationship in your control strategy, you should determine the exact relationship in your product by conducting a study.

For products that require refrigeration:

- Heating the finished product in its final container sufficiently by pasteurization to destroy the spores of *C. botulinum* type E and non-proteolytic types B and F, and then minimizing the risk of recontamination by controlling seam closures and cooling water, and next controlling the growth of the surviving *C. botulinum* type A and proteolytic types B and F in the finished product with refrigerated storage (e.g.. pasteurized crabmeat and some pasteurized surimi-based products). Pasteurization is covered in Chapter 16, controlling recontamination after pasteurization is covered in Chapter 18, and controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter;
- Heating the product sufficiently to destroy the spores of *C. botulinum* type E and non-proteolytic types B and F, and then minimizing the risk of recontamination by hot filling the product into the final container in a sanitary, continuous, closed filling system and controlling seam closures and cooling water, and next controlling the growth of the surviving *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in the finished product with refrigerated storage (e.g., vacuum packed soups, chowders, and sauces). Specialized cooking processes are covered in Chapter 16, prevention of recontamination after specialized cooking processes is covered in Chapter 18, controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12;
- Controlling the amount of moisture that is available in the product (water activity) to 0.97 or below to inhibit the growth of *C. botulinum* type E and non-proteolytic types B and F by drying, and then controlling the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in the finished product through refrigerated storage (e.g., refrigerated dried fish). Drying is covered in Chapter 14, controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12;
- Controlling the level of pH to 5 or below, salt to 5% wps or more, moisture (water activity) to 0.97 or below, or some combination of these barriers, in the finished product sufficiently to prevent the growth of *C. botulinum* type E and non-proteolytic types B and F by formulation, and then controlling the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in the finished product with refrigerated storage (e.g., refrigerated acidified (pickled) products). Controlling the growth of non-proteolytic *C. botulinum* through formulation is covered in this chapter, controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12;
- Controlling the amount of salt and preservatives, such as sodium nitrite, in the finished product, in combination with other barriers, such as smoke, heat damage, and competitive bacteria, sufficiently to prevent the growth of *C. botulinum* type E and non-proteolytic types B and F, and then controlling the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in the finished product with refrigerated storage (e.g., salted, smoked, or smoke-flavored fish). Controlling the growth of non-proteolytic *C. botulinum* through salting and smoking is covered in this chapter, controlling the growth of proteolytic *C. botulinum* through

refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12;

- Controlling the amount of salt in the finished product, in combination with heat damage from pasteurization in the finished product container, sufficiently to prevent the growth of *C. botulinum* type E and nonproteolytic types B and F, and then controlling the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in the finished product with refrigerated storage (e.g., some pasteurized surimi-based products). Controlling the growth of non-proteolytic *C. botulinum* through a combination of salt and heat damage is covered in this chapter, controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12.

Examples of *C. botulinum* control in specific products:

- **Refrigerated (not frozen), reduced oxygen packaged smoked and smoke-flavored fish**

  Achieving the proper concentration of salt and nitrite in the flesh of refrigerated, reduced oxygen packaged smoked and smoke-flavored fish is necessary to prevent the formation of toxin by *C. botulinum* type E and non-proteolytic types B and F during storage and distribution. Salt works along with smoke and any nitrites that are added to prevent growth and toxin formation by *C. botulinum* type E and non-proteolytic types B and F. Note that nitrites should be used only in salmon, sable, shad, chubs, and tuna, according to 21 CFR 172.175 and 21 CFR 172.177 , and should not exceed a level of 200 ppm in salmon, sable, shad, chubs and 10 ppm in tuna.

  In hot-smoked products, heat damage to the spores of *C. botulinum* type E and non-proteolytic types B and F also helps prevent toxin formation. In these products, control of the heating process is critical to the safety of the finished product. It is important to note, however, that this same heating process also reduces the numbers of naturally occurring spoilage organisms. The spoilage organisms would otherwise have competed with, and inhibited the growth of, *C. botulinum*.

  In cold-smoked fish, it is important that the product does not receive so much heat that the numbers of spoilage organisms are significantly reduced. This is important because spoilage organisms must be present to inhibit the growth and toxin formation of *C. botulinum* type E and non-proteolytic types B and F. This inhibition is important in cold-smoked fish because the heat applied during this process is not adequate to weaken the *C. botulinum* spores. Control of the temperature during the cold-smoking process to ensure survival of the spoilage organisms is, therefore, critical to the safety of the finished product.

  The interplay of these inhibitory effects (i.e., salt, temperature, smoke, and nitrite) is complex. Control of the brining or dry salting process is clearly critical to ensure that there is sufficient salt in the finished product. However, preventing toxin formation by *C. botulinum* type E and non-proteolytic types B and F is made even more complex by the fact that adequate salt levels are not usually achieved during brining. Proper drying during smoking is also critical in order to achieve the finished product water phase salt level (i.e., the concentration of salt in the water portion of the fish flesh) needed to inhibit growth and toxin formation by *C. botulinum*.

  This chapter covers the control procedures described above.

You should ordinarily restrict brining, dry salting, and smoking loads to single species and to fish portions of approximately uniform size. This restriction minimizes the complexity of controlling the operation. You should treat brine to minimize microbial contamination or periodically replace it as a good manufacturing practice control.

The combination of inhibitory effects that are present in smoked and smoke-flavored fish are not adequate to prevent toxin formation by *C. botulinum* type A and proteolytic types B and F. Strict refrigeration control (i.e., at or below 40°F (4.4°C)) during storage and distribution should be maintained to prevent growth and toxin formation by *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in these products. Controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the growth of other pathogenic bacteria through refrigeration is covered in Chapter 12.

- **Refrigerated (not frozen), reduced oxygen packaged, pasteurized fishery products**

  Refrigerated, reduced oxygen packaged, pasteurized fishery products fall into two categories: (1) those which are pasteurized in the final container; and (2) those which are cooked in a kettle and then hot filled into the final container in a continuous, closed filling system (e.g., heat-and-fill soups, chowders, and sauces). In both cases, ordinarily the heating process should be sufficient to destroy the spores of *C. botulinum* type E and non-proteolytic types B and F. In neither case is it likely that the heating process will be sufficient to destroy the spores of *C. botulinum* type A and proteolytic types B and F. Therefore, strict refrigeration control (i.e., at or below 40°F (4.4°C)) should be maintained during storage and distribution to prevent growth and toxin formation by *C. botulinum* type A and proteolytic types B and F. Refrigeration also serves as a prudent second barrier because of the potential survival through the pasteurization process and recovery of spores of non-proteolytic *C. botulinum*, aided by naturally occurring substances, such as lysozyme. Cooking and pasteurization are covered in Chapter 16, and controlling the growth of *C. botulinum* through refrigeration is covered in this chapter.

  In the second category of products, filling the product into the final container while it is still hot in a continuous, closed filling system (i.e., hot filling) is also critical to the safety of the finished product because it minimizes the risk of recontamination of the product with pathogens, including *C. botulinum* type E and non-proteolytic types B and F. This control strategy applies to products such as soups, chowders, and sauces that are filled directly from the cooking kettle, where the risk of recontamination is minimized. It may not apply to products such as crabmeat, lobster meat, or crayfish meat or to other products that are handled between cooking and filling. Control of hot filling is covered in Chapter 18.

  Chapter 18 also covers other controls that may be necessary to prevent recontamination, including controlling container sealing and controlling contamination of container cooling water. These controls may be critical to the safety of both categories of products.

  Examples of properly pasteurized products follow: fish and fishery products generally (e.g., surimi-based products, soups, or sauces) pasteurized to a minimum cumulative total lethality of $F_{194°F}$ ($F_{90°C}$) = 10 minutes, where z = 12.6°F (7°C) for temperatures less than 194°F (90°C), and z = 18°F (10°C) for temperatures above 194°F (90°C); blue crabmeat pasteurized to a minimum cumulative total lethality of $F_{185°F}$ ($F_{85°C}$) = 31 minutes, where z = 16°F (9°C); and dungeness crabmeat pasteurized to a minimum cumulative total lethality of $F_{194°F}$ ($F_{90°C}$) = 57 minutes, where z = 15.5°F

(8.6°C). Equivalent processes at different temperatures can be calculated using the z values provided.

EXAMPLES OF PROPERLY PASTEURIZED PRODUCTS

PRODUCT	MINIMUM CUMULATIVE TOTAL LETHALITY	Z VALUE
Fish and fishery products generally (e.g., surimi-based products, soups, or sauces)	$F_{194°F}$ ($F_{90°C}$) = 10 minutes	12.6°F (7°C), for temperatures less than 194°F (90°C) 18°F (10°C) for temperatures above 194°F (90°C)
Blue crabmeat	$F_{185°F}$ ($F_{85°C}$) = 31 minutes	16°F (9°C)
Dungeness crabmeat	$F_{194°F}$ ($F_{90°C}$) = 57 minutes	15.5°F (8.6°C)

In some pasteurized surimi-based products, salt, in combination with a milder pasteurization process, in the finished product container works to prevent growth and toxin formation by *C. botulinum* type E and non-proteolytic types B and F. An example of a properly pasteurized surimi-based product in which 2.4% wps is present is one that has been pasteurized at an internal temperature of 185°F (85°C) for at least 15 minutes. This process may not be suitable for other types of products because of the unique formulation and processing involved in the manufacture of surimi-based products.

- **Refrigerated (not frozen), reduced oxygen packaged pickled fish, salted fish, caviar, and similar products**

  In pickled fish, salted fish, caviar, and similar products that have not been preserved sufficiently for them to be shelf stable, growth and toxin formation by *C. botulinum* type E and non-proteolytic types B and F is controlled by one of the following:

  - Adding sufficient salt to produce a water phase salt level (i.e., the concentration of salt in the water portion of the fish flesh) of at least 5%;
  - Adding sufficient acid to reduce the acidity (pH) to 5.0 or below;
  - Reducing the amount of moisture that is available for growth (water activity) to below 0.97 (e.g., by adding salt or other substances that "bind" the available water); or
  - Making a combination of salt, pH, and/or water activity adjustments that, when combined, prevents the growth of *C. botulinum* type E and non-proteolytic types B and F (to be established by a scientific study).

  Much like smoked products, in some of these products the interplay of these inhibitory effects (i.e., salt, water activity, and pH) can be complex. Control of the brining, pickling, or formulation steps is, therefore, critical to ensure that there are sufficient barriers in the finished product to prevent the growth and toxin formation of *C. botulinum* type E and non-proteolytic types B and F during storage and distribution. These control procedures are covered in this chapter.

  You should ordinarily restrict brining and pickling loads to single species and to fish portions of approximately uniform size. This restriction minimizes the complexity of controlling the operation. You should treat brine to minimize microbial contamination or periodically replace it as a good manufacturing practice control.

  The controls discussed above are not sufficient to prevent toxin formation by *C. botulinum* type A and proteolytic types B and F. Strict refrigeration control (i.e., at or below 40°F (4.4°C)) during storage and distribution should, therefore, be maintained to prevent growth and toxin formation by *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present in these products. Controlling the growth of proteolytic *C. botulinum* through refrigeration is covered in this chapter, and controlling the

growth of other pathogenic bacteria through refrigeration is covered in Chapter 12.

- **Refrigerated (not frozen), reduced oxygen packaged raw, unpreserved fish and unpasteurized, cooked fishery products**

  For refrigerated, reduced oxygen packaged raw, unpreserved fish (e.g., refrigerated, vacuum-packaged fish fillets) and refrigerated, reduced oxygen packaged, unpasteurized, cooked fishery products (e.g., refrigerated, vacuum-packaged, unpasteurized crabmeat, lobster meat, or crayfish meat), the sole barrier to toxin formation by *C. botulinum* type E and non-proteolytic types B and F during finished product storage and distribution is refrigeration. These types of *C. botulinum* will grow at temperatures as low as 38°F (3.3°C). As was previously noted, maintenance of temperatures below 38°F (3.3°C) after the product leaves your control and enters the distribution system cannot normally be ensured. The use of a TTI on the smallest unit of packaging (i.e., the unit of packaging that will not be distributed any further, usually consumer or end-user package) may be an appropriate means of overcoming these problems in the distribution system. This chapter provides controls for the application of TTIs for packaging.

  If you intend to package these products in a reduced oxygen package and you do not intend to apply a TTI on each consumer package, you should evaluate the effectiveness of other preventive measures, either singularly, or in combination, that may be effective in preventing growth and toxin formation by *C. botulinum*. Such evaluation is customarily accomplished by conducting an inoculated pack study under moderate abuse conditions. A suitable protocol for the performance of such studies is contained in a 1992 publication by the National Advisory Committee on Microbiological Criteria for Foods, "Vacuum or modified atmosphere packaging for refrigerated, raw fishery products."

- **Frozen, reduced oxygen packaged raw, unpreserved fish and unpasteurized, cooked fishery products**

  For frozen, reduced oxygen packaged raw, unpreserved fish (e.g., frozen, vacuum-packaged fish fillets) and frozen, reduced oxygen packaged, unpasteurized, cooked fishery products (e.g., frozen, vacuum-packaged, unpasteurized crabmeat, lobster meat, or crayfish meat), the sole barrier to toxin formation by *C. botulinum* type E and non-proteolytic types B and F during finished product storage and distribution is freezing. Because these products may appear to the retailer, consumer, or end user to be intended to be refrigerated, rather than frozen, labeling to ensure that they are held frozen throughout distribution is critical to their safety.

  Controls should be in place to ensure that such products are immediately frozen after processing, maintained frozen throughout storage in your facility, and labeled to be held frozen and to be thawed under refrigeration immediately before use (e.g., "Important, keep frozen until used, thaw under refrigeration immediately before use"). Frozen, reduced oxygen packaged products that are customarily cooked by the consumer or end user in the frozen state (e.g., boil-in-bag products and frozen fish sticks) need not be labeled to be thawed under refrigeration. For purposes of hazard analysis, other frozen products that do not contain the "keep frozen" statement should be evaluated as if they will be stored refrigerated because the consumer or end user would not have been warned to keep them frozen.

  Control procedures to ensure that product is properly labeled with "keep frozen" instructions are covered in this chapter.

- **Control in unrefrigerated (shelf-stable), reduced oxygen packaged fishery products**

  Examples of shelf-stable, reduced oxygen packaged fishery products are dried fish, acidified fish, canned fish, and salted fish. Because these products are marketed without refrigeration, either (1) the spores of *C. botulinum* types A, B, E, and F should be destroyed after the product is placed in the finished product container (covered by the LACF Regulation, 21 CFR 113) or (2) a barrier, or combination of barriers, should be in place that will prevent growth and toxin formation by *C. botulinum* types A, B, E, and F, and other pathogens that may be present in the product. Suitable barriers include:

  - Adding sufficient salt to produce a water phase salt level (i.e., the concentration of salt in the water portion of the fish flesh) of at least 20%. Note that this value is based on the maximum salt level for growth of *S. aureus*, covered in this chapter;
  - Reducing the amount of moisture that is available for growth (water activity) to below 0.85 (e.g., by adding salt or other substances that bind the available water). Note that this value is based on the minimum water activity for growth and toxin formation of *S. aureus*, covered in this chapter;
  - Adding sufficient acid to reduce the pH to 4.6 or below. This barrier is covered by the Acidified Foods regulation, 21 CFR 114, and these controls are not required to be included in your HACCP plan;
  - Drying the product sufficiently to reduce the water activity to 0.85 or below. Note that this value is based on the minimum water activity for growth and toxin formation of *S. aureus*, covered in Chapter 14.

  Note: A heat treatment, addition of chemical additives, or other treatment may be necessary to inhibit or eliminate spoilage organisms (e.g., mold) in shelf-stable products.

DETERMINE WHETHER THE POTENTIAL HAZARD IS SIGNIFICANT.

The following guidance will assist you in determining whether *C. botulinum* toxin formation is a significant hazard at a processing step:

1. Is it reasonably likely that *C. botulinum* will grow and produce toxin during finished product storage and distribution?

   The factors that make *C. botulinum* toxin formation during finished product storage and distribution reasonably likely to occur are those that may result in the formation of a reduced oxygen packaging environment. These are discussed in the section "Understand the potential hazard," under the heading, "Reduced oxygen packaging."

2. Can growth and toxin formation by *C. botulinum* that is reasonably likely to occur be eliminated or reduced to an acceptable level at this processing step?

   C. botulinum toxin formation should also be considered a significant hazard at any processing step where a preventive measure is, or can be, used to eliminate the hazard (or reduce the likelihood of its occurrence to an acceptable level) if it is reasonably likely to occur.

   Preventive measures for *C. botulinum* toxin formation during finished product distribution and storage are discussed in the section, "Understand the potential hazard," under the heading, "Control of *C. botulinum*."

- **Intended use**

Because of the extremely toxic nature of *C. botulinum* toxin, it is unlikely that the significance of the hazard will be affected by the intended use of your product.

IDENTIFY CRITICAL CONTROL POINTS.

The following guidance will assist you in determining whether a processing step is a critical control point (CCP) for *C. botulinum* toxin formation:

1. Is there an acidification step (equilibrium pH of 4.6 or below), a drying step, an in-package pasteurization step, a combination of cook and hot-fill steps, or a retorting step (commercial sterility) in the process?

    a. If there is, you should in most cases identify the acidification step, drying step, pasteurization step, cook and hot-fill steps, or retorting step as the CCP(s) for this hazard. Other processing steps where you have identified *C. botulinum* toxin formation as a significant hazard will then not require control and will not need to be identified as CCPs for the hazard. However, control should be provided for time and temperature exposure during finished product storage and distribution of the following products:

    - Products pasteurized in the final container to kill *C. botulinum* type E and non-proteolytic types B and F and refrigerated to control the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present (e.g., pasteurized crabmeat and pasteurized surimi);
    - Products cooked to kill *C. botulinum* type E and non-proteolytic types B and F, and then hot filled into the final container, and next refrigerated to control the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present;
    - Products dried to control the growth of *C. botulinum* type E and non-proteolytic types B and F and refrigerated to control the growth of *C. botulinum* type A and proteolytic types B and F and other pathogens that may be present.

In these cases, you should also identify the finished product storage step as a CCP for the hazard. Control of refrigeration is covered in this chapter for *C. botulinum* and in Chapter 12 for other pathogenic bacteria.

Additionally, some pasteurized surimi-based products rely on a combination of salt and a relatively mild pasteurization process in the finished product container for the control of *C. botulinum* type E and non-proteolytic types B and F. In these products, you should also identify the formulation step as a CCP for the hazard. Guidance provided in "Control Strategy Example 4 - Pickling and Salting" may be useful in developing controls at this step.

Guidance for the *C. botulinum* control strategies listed above is contained in the following locations:

- Control of cooking and hot-filling is covered in Chapters 16 and 18;
- Control of pasteurization is covered in Chapters 16 and 18;
- Control of drying is covered in Chapter 14;
- Control of acidification is covered in the Acidified Foods regulation, 21 CFR 114;
- Control of retorting is covered in the LACF Regulation, 21 CFR 113.

Note: Acidification and retorting controls for *C. botulinum* required by 21 CFRs 113 and 114 need not be included in your HACCP plan.

b. If there is no acidification step (equilibrium pH of 4.6 or below), drying step, pasteurization step, cooking and hot-filling, or retorting (commercial sterility) step in the process, then decide which of the following categories best describes your product and refer to the guidance below:

- Smoked and smoke-flavored fish;
- Fishery products in which refrigeration is the sole barrier to prevent toxin formation;
- Fishery products in which freezing is the sole barrier to toxin formation;
- Pickled fish and similar products.

- **Smoked and smoke-flavored fish**

1. Is the water phase salt level and, when permitted, the nitrite level, important to the safety of the product?

   For all products in this category, the water phase salt level is critical to the safety of the product, and the brining, dry salting and, where applicable, drying steps should be identified as CCPs. Nitrite, when permitted, allows a lower level of salt to be used. Salt and nitrite are the principal inhibitors to *C. botulinum* type E and non-proteolytic types B and F toxin formation in these products. The water phase salt level needed to inhibit toxin formation is partially achieved during brining or dry salting and is partially achieved during drying. Control should be exercised over both operations.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 1 - Smoking (1a - Brining, Dry Salting, and Drying)."

2. Is the temperature of the heating or smoking process important to the safety of the product?

   For both cold-smoked and hot-smoked fish products, the temperature of smoking is critical, and the smoking step should be identified as a CCP for this hazard. The smoking step for hot-smoked fish should be sufficient to damage the spores and make them more susceptible to inhibition by salt. The smoking step for cold-smoked fish should not be so severe that it kills the natural spoilage bacteria. These bacteria are necessary so that the product will spoil before toxin production occurs. It is likely that they will also produce acid, which will further inhibit *C. botulinum* growth and toxin formation.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 1 - Smoking (1b - Cold Smoking and 1c - Hot Smoking)."

3. Is the storage temperature important to the safety of the product?

   Refrigerated (not frozen) finished product storage is critical to the safety of all products in this category and should be identified as a CCP. Toxin formation by *C. botulinum* type A and proteolytic types B and F is not inhibited by water phase salt levels below 10%, nor by the combination of inhibitors present in most smoked or smoke-flavored fish. *Bacillus cereus* can grow and form toxin at water phase salt concentrations as high as 18%.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 1 - Smoking (1d - Refrigerated Finished Product Storage)."

   In some cases, salted, smoked, or smoke-flavored fish are received as ingredients for assembly into another product, such as a salmon paté. In other cases, they are received simply for storage and further distribution (e.g., by a warehouse). In either case, the refrigerated (not frozen) storage step is critical to the safety of the product and should be identified as a CCP. Control is the same as that provided under "Control Strategy Example 1 - Smoking (1d - Refrigerated

Finished Product Storage)." Additionally, receiving of these products should be identified as a CCP, where control can be exercised over the time and temperature during transit.

This control approach is a control strategy referred to in this chapter as "Control Strategy Example 1 - Smoking (1e - Receipt of Products by Secondary Processor)."

- **Fishery products in which refrigeration is the sole barrier to prevent toxin formation**

1. Is the storage temperature important to the safety of the product?

Refrigerated finished product storage is critical to the safety of all products in this category and should be identified as a CCP. These products contain no barriers (other than refrigeration) to toxin formation by *C. botulinum* type E and non-proteolytic types B and F during finished product storage and distribution. These types of *C. botulinum* will grow at temperatures as low as 38°F (3.3°C), necessitating particularly stringent temperature control.

This control approach is a control strategy referred to in this chapter as "Control Strategy Example 2 - Refrigeration With TTI (2d - Refrigerated Finished Product Storage)."

In some cases, these products are received as ingredients for assembly into another product. In other cases, they are received simply for storage and further distribution (e.g., by a warehouse). In either case, the refrigerated storage step is critical to the safety of the product and should be identified as a CCP. Control is the same as that provided under "Control Strategy Example 2 - Refrigeration With a TTI (2d - Refrigerated Finished Product Storage)." Additionally, receiving of these products should be identified as a CCP, where control can be exercised over the time and temperature during transit.

This control approach is a control strategy referred to in this chapter as "Control Strategy Example 2 - Refrigeration With a TTI (2e - Receipt of Product by Secondary Processor)."

As previously noted, maintenance of temperatures below 38°F (3.3°C) after the product leaves your control and enters the distribution system cannot normally be ensured. The use of a TTI on the smallest unit of packaging (i.e., the unit of packaging that will not be distributed any further, usually consumer or end-user package) may be an appropriate means of overcoming these problems in the distribution system. When TTIs are used in this manner, their receipt, storage, and application and activation should be identified as CCPs.

This control approach is a control strategy referred to as "Control Strategy Example 2 - Refrigeration With TTI (2a - Unactivated TTI Receipt, 2b - Unactivated TTI Storage, and 2c - Application and Activation of TTI)."

- **Fishery products in which freezing is the sole barrier to toxin formation**

1. Is the storage temperature important to the safety of the product?

Frozen finished product storage is critical to the safety of all products in this category. These products contain no barriers (other than freezing) to toxin formation by *C. botulinum* type E and non-proteolytic types B and F during finished product storage and distribution. As previously noted, because these products may appear to the retailer, consumer, or end user to be intended to be refrigerated, rather than frozen, labeling to ensure that they are held frozen throughout distribution is critical to their safety and should be identified as a CCP.

This control approach is a control strategy referred to in this chapter as "Control Strategy Example 3 - Frozen With Labeling."

- **Pickled and salted fish and similar products**

1. Is the water phase salt level, water activity, and/or pH level important to the safety of the product?

   For all products in this category, the water phase salt level, water activity, and/or pH level are critical to the safety of the product because they are the principal inhibitors to growth and toxin formation by *C. botulinum* type E and non-proteolytic type B and F. The levels of these inhibitors needed to inhibit toxin formation are achieved during the pickling, brining, or formulation step. Control should be exercised over the relevant step.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 4 - Pickling and Salting (4a - Brining, Pickling, Salting, and Formulation)."

2. Is the storage temperature important to the safety of the product?

   Unless pickling, brining, or formulation results in a water phase salt level of at least 20% (note that this value is based on the maximum salt concentration for growth of *S. aureus*), a pH of 4.6 or below, or a water activity of 0.85 or below (note that this value is based on the minimum water activity for growth of *S. aureus*), refrigerated finished product storage is critical to ensure the safety of the product and should be identified as a CCP.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 4 - Pickling and Salting (4b - Refrigerated Finished Product Storage)."

   In some cases, pickled fish or similar products are received as ingredients for assembly into another product. In other cases, they are received simply for storage and further distribution (e.g., by a warehouse). In either case, the refrigerated storage step is critical to the safety of the product and should be identified as a CCP. Control is the same as that provided under "Control Strategy Example 4 - Pickling and Salting (4b - Refrigerated Finished Product Storage)." Additionally, receiving of these products should be identified as a CCP, where control can be exercised over time and temperature during transit.

   This control approach is a control strategy referred to in this chapter as "Control Strategy Example 4 - Pickling and Salting (4c - Receipt of Product by Secondary Processor)."

DEVELOP A CONTROL STRATEGY.

The following guidance provides four control strategies for *C. botulinum* toxin formation. You may select a control strategy that is different from those which are suggested, provided it complies with the requirements of the applicable food safety laws and regulations. Control strategies contain several elements that may need to be used in combination to result in an effective control program.

The following are examples of control strategies included in this chapter:

CONTROL STRATEGY	MAY APPLY TO PRIMARY PROCESSOR	MAY APPLY TO SECONDARY PROCESSOR
Smoking	✓	✓
Refrigeration with TTI	✓	✓
Frozen with labeling	✓	✓
Pickling and salting	✓	✓

- **CONTROL STRATEGY EXAMPLE 1 - SMOKING**

This control strategy should include the following elements, as appropriate:

a. Brining, dry salting, and drying;

b. Cold smoking;

c. Hot smoking;

d. Refrigerated finished product storage;

e. Receipt of products by secondary processor.

1A. BRINING, DRY SALTING, AND DRYING

Set Critical Limits.

- The minimum or maximum values for the critical factors of the brining, dry salting, and/or drying processes established by a scientific study. The critical factors are those that are necessary to ensure that the finished product has not less than 3.5% wps or, where permitted, the combination of 3% wps and not less than 100 ppm nitrite. The critical factors may include: brine strength; brine to fish ratio; brining time; brining temperature; thickness, texture, fat content, quality, and species of fish; drying time; input/output air temperature, humidity, and velocity; smoke density; and drier loading.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- The critical factors of the established brining, dry salting, and/or drying processes. These may include: brine strength; brine to fish ratio; brining time; brining temperature; thickness, texture, fat content, quality, and species of fish; drying time; input/output air temperature, humidity, and velocity; smoke density; and drier loading;

  OR

- The water phase salt and, where appropriate, nitrite level of the finished product.

» **How Will Monitoring Be Done?**

- For monitoring critical factors:
  - Monitor brine strength with a salinometer;

    AND

  - Monitor brine time with a clock;

    AND

  - Monitor brine temperature using:
    - A temperature-indicating device (e.g., a thermometer);

      OR

    - Monitor brine temperature at the start of the brining process with a temperature- indicating device (e.g., a thermometer), and then monitor ambient air temperature using a continuous temperature-recording device (e.g., a recording thermometer);

      AND

  - Monitor the drying time and the input/output air temperature (as specified by the study) using a continuous temperature-recording device (e.g., a recording thermometer);

    AND

  - Monitor all other critical factors specified by the study with equipment appropriate for the measurement;

  OR

- Collect a representative sample of the finished product and conduct water phase salt analysis and, when appropriate, nitrite analysis.

» **How Often Will Monitoring Be Done (Frequency)?**

- For brine strength:
  - At least at the start of the brining process;

  AND

- For brine time:
  - Once per batch;

  AND

- For manual brine temperature monitoring:
  - At the start of the brining process and at least every 2 hours thereafter;

  AND

- For continuous temperature-recording devices:
  - Continuous monitoring by the device itself, with a visual check of the recorded data at least once per batch;

AND

- For brine to fish ratio:
  - At the start of the brining process;

AND

- For time requirements of the drying process:
  - Each batch;

AND

- For all other critical factors specified by the study:
  - As often as necessary to maintain control;

OR

- For water phase salt and, when appropriate, nitrite:
  - Each lot or batch of finished product.

» **Who Will Do the Monitoring?**

- For continuous temperature-recording devices:
  - Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls;

OR

- For other checks:
  - Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the product until its safety can be evaluated;

OR

- Reprocess the product;

OR

- Divert the product to a use in which the critical limit is not applicable (e.g., packaging that is not hermetically sealed, or an LACF, or a frozen product);

OR

- Destroy the product;

OR

- Divert the product to a non-food use.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Adjust the salt and/or nitrite concentration in the brine;

OR

- Adjust the air velocity or input air temperature to the drying chamber;

OR

- Extend the drying process to compensate for a reduced air velocity or temperature or elevated humidity;

OR

- Adjust the brine strength or brine to fish ratio;

OR

- Cool the brine;

OR

- Move some or all of the product to another drying chamber;

OR

- Make repairs or adjustments to the drying chamber as necessary.

Establish a Recordkeeping System.

- Printouts, charts, or readings from continuous temperature-recording devices;

AND

- Record of visual checks of recorded data;

AND

- Appropriate records (e.g., processing record showing the results of the brine strength and temperature, brine to fish ratio, size

and species of fish, and time of brining) as necessary to document the monitoring of the critical factors of the brining, dry salting, and/or drying process, as established by a study;

OR

- Results of the finished product water phase salt determination and, when appropriate, nitrite determination.

Establish Verification Procedures.

- Process validation study (except where water phase salt analysis and, where appropriate, nitrite analysis of the finished product are the monitoring procedure):
    - The adequacy of the brining, dry salting, and drying processes should be established by a scientific study. It should be designed to consistently achieve a water phase salt level of 3.5% or 3% with not less than 100 ppm nitrite. Expert knowledge of salting and/or drying processes may be required to establish such a process. Such knowledge can be obtained by education or experience, or both. Process validation study for establishment of brining, dry salting, and drying processes may require access to adequate facilities and the application of recognized methods. The drying equipment should be designed, operated, and maintained to deliver the established drying process to every unit of product. In some instances, brining, dry salting, and/or drying studies may be required to establish minimum processes. In other instances, existing literature, which establishes minimum processes or adequacy of equipment, is available. Characteristics of the process, product, and/or equipment that affect the ability of the established minimum salting, dry salting, and drying process to deliver the desired finished product water phase salt and, where applicable, nitrite levels should be taken into consideration in the process establishment. A record of the process establishment should be maintained;

AND

- Before a temperature-indicating device (e.g., a thermometer) or temperature-recording device (e.g., a recording thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
    - Immersing the sensor in an ice slurry (32°F (0°C)), if the device will be used at or near refrigeration temperature;

      OR
    - Immersing the sensor in boiling water (212°F (100°C)) if the device will be used at or near the boiling point. Note that the temperature should be adjusted to compensate for altitude, when necessary;

      OR
    - Doing a combination of the above if the device will be used at or near room temperature;

      OR
    - Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a thermometer traceable to National Institute of Standards and Technology (NIST) standards) under conditions that are similar to how it will be used (e.g., air temperature, brine temperature, product internal temperature) within the temperature range at which it will be used;

AND

- Once in service, check the temperature-indicating device or temperature-recording device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended

by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational and, where applicable, has sufficient ink and paper;

AND

- Calibrate the temperature-indicating device or temperature recording device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Devices subjected to high temperatures for extended periods of time may require more frequent calibration. Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

AND

- Perform other calibration procedures as necessary to ensure the accuracy of the monitoring instruments;

AND

- Do finished product sampling and analysis to determine water phase salt and, where appropriate, nitrite analysis at least once every 3 months (except where such testing is performed as part of monitoring);

AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

1B. COLD SMOKING

Set Critical Limits.

- The smoker temperature must not exceed 90°F (32.2°C).

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- The smoker temperature.

» **How Will Monitoring Be Done?**

- Measure ambient smoker chamber temperature using a continuous temperature-recording device (e.g., a recording thermometer).

» **How Often Will Monitoring Be Done (Frequency)?**

- Continuous monitoring by the device itself, with a visual check of the recorded data at least once per batch.

» **Who Will Do the Monitoring?**

- Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the product until its safety can be evaluated;

OR

- Divert the product to a use in which the critical limit is not applicable (e.g., packaging that is not hermetically sealed, or an LACF, or a frozen product);

OR

- Destroy the product;

  OR

- Divert the product to a non-food use.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Make repairs or adjustments to the smoking chamber;

  AND/OR

- Move some or all of the product to another smoking chamber.

Establish a Recordkeeping System.

- Printouts, charts, or readings from continuous temperature-recording devices;

  AND

- Record of visual checks of recorded data.

Establish Verification Procedures.

- Before a temperature-recording device (e.g., a recording thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
  - Immersing the sensor in an ice slurry (32°F (0°C)) if the device will be used at or near refrigeration temperature;

    OR

  - Immersing the sensor in boiling water (212°F (100°C)) if the device will be used at or near the boiling point. Note that the temperature should be adjusted to compensate for altitude, when necessary;

    OR

  - Doing a combination of the above if the device will be used at or near room temperature;

    OR

  - Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., air temperature) within the temperature range at which it will be used;

  AND

- Once in service, check the temperature-recording device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational and, where applicable, has sufficient ink and paper;

  AND

- Calibrate the temperature-recording device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

  AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

1C. HOT SMOKING

Set Critical Limits.

- The internal temperature of the fish must be maintained at or above 145°F (62.8°C) throughout the fish for at least 30 minutes.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- The internal temperature at the thickest portion of three of the largest fish in the smoking chamber.

» **How Will Monitoring Be Done?**

- Use a continuous temperature-recording device (e.g., a recording thermometer) equipped with three temperature-sensing probes.

» **How Often Will Monitoring Be Done (Frequency)?**

- Continuous monitoring by the device itself, with visual check of the recorded data at least once per batch.

» **Who Will Do the Monitoring?**

- Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the product until its safety can be evaluated;

  OR

- Reprocess the product;

  OR

- Divert the product to a use in which the critical limit is not applicable (e.g., packaging that is not hermetically sealed, or a LACF, or a frozen product);

  OR

- Destroy the product;

  OR

- Divert the product to a non-food use.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Make repairs or adjustments to the heating chamber;

  OR

- Move some or all of the product to another heating chamber.

Establish a Recordkeeping System.

- Printouts, charts, or readings from continuous temperature-recording devices;

  AND

- Record of visual checks of recorded data.

Establish Verification Procedures.

- Before a temperature-recording device (e.g., a recording thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
  - Immersing the sensor in an ice slurry (32°F (0°C)) if the device will be used at or near refrigeration temperature;

    OR

  - Immersing the sensor in boiling water (212°F (100°C)) if the device will be used at or near the boiling point. Note that the temperature should be adjusted to compensate for altitude, when necessary;

    OR

  - Doing a combination of the above if the device will be used at or near room temperature;

    OR

- Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., product internal temperature) within the temperature range at which it will be used;

AND

- Once in service, check the temperature-recording device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational and, where applicable, has sufficient ink and paper;

AND

- Calibrate the temperature-recording device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

1D. REFRIGERATED FINISHED PRODUCT STORAGE

Set Critical Limits.

- For refrigerated (not frozen) finished product storage:
  - The product is held at a cooler temperature of 40°F (4.4°C) or below. Note that allowance for routine refrigeration defrost cycles may be necessary. Also note that you may choose to set a critical limit that specifies a time and temperature of exposure to temperatures above 40°F (4.4°C);

OR

- For finished product stored under ice:
  - The product is completely and continuously surrounded by ice throughout the storage time.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- For refrigerated finished product storage:
  - The temperature of the cooler;

OR

- For finished product storage under ice:
  - The adequacy of ice surrounding the product.

» **How Will Monitoring Be Done?**

- For refrigerated finished product storage:
  - Use a continuous temperature-recording device (e.g., a recording thermometer);

OR

- For finished product storage under ice:
  - Make visual observations of the adequacy of ice in a representative number of containers (e.g., cartons and totes) from throughout the cooler.

» **How Often Will Monitoring Be Done (Frequency)?**

- For continuous temperature-recording devices:
  - Continuous monitoring by the device itself, with a visual check of the recorded data at least once per day;

  OR
- For finished product storage under ice:
  - Sufficient frequency to ensure control.

» **Who Will Do the Monitoring?**

- For continuous temperature-recording devices:
  - Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls;

  OR
- For other checks:
  - Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the affected product until an evaluation of the total time and temperature exposure is performed;

  OR
- Destroy the product;

  OR
- Divert the product to a non-food use.

AND

Take the following corrective actions to regain control over the operation after a critical limit deviation:

- Prevent further deterioration:
  - Add ice to the product;

    OR
  - Move some or all of the product in the malfunctioning cooler to another cooler;

    OR
  - Freeze the product;

  AND
- Address the root cause:
  - Make repairs or adjustments to the malfunctioning cooler;

    OR
  - Make adjustments to the ice application operations.

Establish a Recordkeeping System.

- For refrigerated finished product storage:
  - Printouts, charts, or readings from continuous temperature-recording devices;

    AND
  - Record of visual checks of recorded data;

  OR
- For finished product storage under ice:
  - Results of ice checks:
    - The number of containers examined and the sufficiency of ice for each;

      AND
    - The approximate number of containers in the cooler.

Establish Verification Procedures.

- Before a temperature-recording device (e.g., a recording thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
  - Immersing the sensor in an ice slurry (32°F (0°C)) if the device will be used at or near refrigeration temperature;

    OR

- Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., air temperature) within the temperature range at which it will be used;

AND

- Once in service, check the temperature-recording device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational and, where applicable, has sufficient ink and paper;

AND

- Calibrate the temperature-recording device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

AND

- When visual checks of ice are used, periodically measure internal temperatures of fish to ensure that the ice is sufficient to maintain product temperatures at 40°F (4.4°C) or less;

AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

1E. RECEIPT OF PRODUCTS BY SECONDARY PROCESSOR

Set Critical Limits.

- For fish or fishery products delivered refrigerated (not frozen):
  - All lots received are accompanied by transportation records that show that the product was held at or below 40°F (4.4°C) throughout transit. Note that allowance for routine refrigeration defrost cycles may be necessary;

OR

- For products delivered under ice:
  - Product is completely surrounded by ice at the time of delivery;

OR

- For products delivered under chemical cooling media, such as gel packs:
  - There is an adequate quantity of cooling media that remain frozen to have maintained product at 40°F (4.4°C) or below throughout transit;

AND

  - The internal temperature of the product at the time of delivery is 40°F (4.4°C) or below;

OR

- For products delivered refrigerated (not frozen) with a transit time (including all time outside a controlled temperature environment) of 4 hours or less (optional control strategy):

- Time of transit does not exceed 4 hours;

  AND

- Temperature of the product at the time of delivery does not exceed 40°F (4.4°C).

Note: Processors receiving product with transit times of 4 hours or less may elect to use one of the controls described for longer transit times.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- For products delivered refrigerated (not frozen):
  - The internal temperature of the product throughout transportation;

    OR

  - The temperature within the truck or other carrier throughout transportation;

  OR
- For products delivered under ice:
  - The adequacy of ice surrounding the product at the time of delivery;

  OR
- For products held under chemical cooling media, such as gel packs:
  - The quantity and frozen status of cooling media at the time of delivery;

    AND

  - The internal temperature of a representative number of product containers (e.g., cartons and totes) at time of delivery;

  OR
- For products delivered refrigerated (not frozen) with a transit time of 4 hours or less:
  - The date and time fish were removed from a controlled temperature environment before shipment and the date and time delivered;

    AND

  - The internal temperature of a representative number of product containers (e.g., cartons and totes) at the time of delivery.

» **How Will Monitoring Be Done?**

- For products delivered refrigerated (not frozen):
  - Use a continuous temperature-recording device (e.g., a recording thermometer) for internal product temperature or ambient air temperature monitoring during transit;

  OR
- For products delivered under ice:
  - Make visual observations of the adequacy of ice in a representative number of containers (e.g., cartons and totes) from throughout the shipment, at delivery;

  OR
- For products delivered under chemical cooling media, such as gel packs:
  - Make visual observations of the adequacy and frozen state of the cooling media in a representative number of containers (e.g., cartons and totes) from throughout the shipment, at delivery;

    AND

  - Use a temperature-indicating device (e.g., a thermometer) to determine internal product temperatures in a representative number of product containers from throughout the shipment, at delivery;

  OR
- For products delivered refrigerated (not frozen) with a transit time of 4 hours or less:
  - Review carrier records to determine the date and time the product was removed from a controlled temperature environment before shipment and the date and time delivered;

    AND

- Use a temperature-indicating device (e.g., a thermometer) to determine internal product temperatures in a representative number of product containers (e.g., cartons and totes) randomly selected from throughout the shipment, at delivery. Measure a minimum of 12 product containers, unless there are fewer than 12 product containers in a lot, in which case measure all of the containers. Lots that show a high level of temperature variability may require a larger sample size.

» **How Often Will Monitoring Be Done (Frequency)?**

- Each lot received.

» **Who Will Do the Monitoring?**

- For continuous temperature-recording devices:
  - Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls;

  OR
- For other checks:
  - Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the affected product until an evaluation of the total time and temperature exposure is performed;

  OR
- Reject the lot.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Discontinue use of the supplier or carrier until evidence is obtained that the identified transportation-handling practices have been improved.

Establish a Recordkeeping System.

- Receiving records showing:
  - Results of continuous temperature monitoring:
    - Printouts, charts, or readings from continuous temperature-recording devices;

      AND
    - Visual check of recorded data;

    OR
  - Results of ice checks, including:
    - The number of containers examined and the sufficiency of ice for each;

      AND
    - The number of containers in the lot;

    OR
  - Results of the chemical media checks, including:
    - The number of containers examined and the frozen status of the media for each;

      AND
    - The number of containers in the lot;

    AND/OR
  - Results of internal product temperature monitoring, including:
    - The number of containers examined and the internal temperatures observed for each;

      AND
    - The number of containers in the lot;

      AND
    - Date and time fish were initially removed from a controlled

temperature environment and date and time fish were delivered, when applicable.

Establish Verification Procedures.

- Before a temperature-indicating device (e.g., a thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
    - Immersing the sensor in an ice slurry (32°F (0°C)), if the device will be used at or near refrigeration temperature;

      OR
    - Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., product internal temperature) within the temperature range at which it will be used;

  AND
- Once in service, check the temperature-indicating device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational;

  AND
- Calibrate the temperature-indicating device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

  AND
- Check the accuracy of temperature-recording devices that are used for monitoring transit conditions, for all new suppliers and at least quarterly for each supplier thereafter. Additional checks may be warranted based on observations at receipt (e.g., refrigeration units appear to be in poor repair or readings appear to be erroneous). The accuracy of the device can be checked by comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., air temperature) within the temperature range at which it will be used;

  AND
- When visual checks of ice are used, periodically measure internal temperatures of fish to ensure that the ice or is sufficient to maintain product temperatures at 40°F (4.4°C) or less;

  AND
- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

TABLE 13-1

CONTROL STRATEGY EXAMPLE 1 - SMOKING

This table is an example of a portion of a HACCP plan using "Control Strategy Example 1 - Smoking." This example illustrates how a processor of vacuum-packaged hot-smoked salmon can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., aquaculture drugs, environmental chemical contaminants and pesticides, parasites, growth of other pathogenic bacteria, survival of other pathogenic bacteria through the cook step, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE*	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Brining	C. botulinum toxin formation in the finished product	Minimum brining time: 6 hours Maximum brine temperature: 40°F	Start time and end time of the brining process Brine temperature	Clock Dial thermometer	Every batch Every 2 hours	Brine room employee	Extend the brining process Hold and evaluate the product Cool the brine	Production record	Establish a brining and drying process Check the dial thermometer for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Monthly calibration of the scale Quarterly water phase salt analysis of the finished product Review monitoring, corrective action, and verification records within 1 week of preparation
		Minimum salt concentration of brine at the start of brining: 60° salinometer	Salt concentration of brine	Salinometer	Start of each brining process	Brine room employee	Add salt	Production record	
		Minimum ratio of brine to fish: 2:1	Weight of brine (as determined by volume)	Visual, to mark on the tank	Start of each brining process	Brine room employee	Add brine	Production record	
			Weight of fish	Scale	Each batch		Remove some fish and reweigh		
		Maximum fish thickness 1½ in. Note: To produce a minimum water phase salt level in the loin muscle of 3.5%	Fish thickness	Caliper	Each batch (10 largest fish)	Brine room employee	Hold and evaluate based on finished product water phase salt analysis	Production record	

TABLE 13-1

CONTROL STRATEGY EXAMPLE 1 - SMOKING

This table is an example of a portion of a HACCP plan using "Control Strategy Example 1 - Smoking." This example illustrates how a processor of vacuum-packaged hot-smoked salmon can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., aquaculture drugs, environmental chemical contaminants and pesticides, parasites, growth of other pathogenic bacteria, survival of other pathogenic bacteria through the cook step, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE*	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Smoking and drying	C. botulinum toxin formation in finished product	Minimum time open vent: 2 hours	Time of open vent	Clock	Each batch	Smoker employee	Extend the drying process Hold and evaluate based on finished product water phase salt analysis	Production record	Establish a brining and drying process Quarterly water phase salt analysis of the finished product Review monitoring, corrective action, and verification records within 1 week of preparation
Heating	C. botulinum toxin formation in the finished product	Internal temperature of fish held at or above 145°F for at least 30 minutes	Internal temperature of fish and time at that temperature	Digital data logger with three probes in thickest fish in cold spot of smoking chamber	Continuous, with visual check of recorded data at the end of the batch	Smoker employee	Extend the heating process Make repairs or adjustments to the smoking chamber Hold and evaluate the product	Data logger printout	Check the data logger for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Review monitoring, corrective action, and verification records within 1 week of preparation
Finished product storage	C. botulinum toxin formation during finished product storage	Maximum cooler temperature: 40°F (based on growth of vegetative pathogens)	Cooler air temperature	Digital data logger	Continuous, with visual check of recorded data once per day	Production employee	Adjust or repair the cooler Hold and evaluate the product based on time and temperature of exposure	Digital data logger printout	Check the data logger for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Review monitoring, corrective action, and verification records within 1 week of preparation

*Note: The critical limits in this example are for illustrative purposes only and are not related to any recommended process.

- **CONTROL STRATEGY EXAMPLE 2 - REFRIGERATION WITH TTI**

This control strategy should include the following elements, as appropriate:

a. Unactivated TTI receipt;

b. Unactivated TTI storage;

c. Application and activation of TTI;

d. Refrigerated finished product storage;

e. Receipt of product by secondary processor.

2A. UNACTIVATED TTI RECEIPT

Set Critical Limits.

- The TTI is suitable for use. It should be designed to perform properly under the conditions that it will be used. It should also be designed to produce an alert indicator (e.g., a color change of the device) at a combination of time and temperature exposures that will prevent the formation of non-proteolytic *C. botulinum* toxin formation (e.g., consistent with the "Skinner-Larkin curve");

  AND

- Where transportation conditions (e.g., temperature) could affect the functionality of the TTI, all lots of TTIs are accompanied by transportation records that show that they were held at conditions that do not result in loss of functionality throughout transit;

  AND

- The TTI functions (i.e., produces an alert indicator, such as a color change of the device, when exposed to time and temperature abuse) at time of receipt.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- For suitability of use:
  - Performance data from the manufacturer;

  AND

- For transportation conditions:
  - The temperature within the truck or other carrier throughout transportation;

    OR
  - Other conditions that affect the functionality of the TTI, where applicable;

  AND

- For functionality at receipt:
  - The ability of the TTI to produce an alert indicator, such as a color change of the device, when exposed to time and temperature abuse at time of receipt.

» **How Will Monitoring Be Done?**

- For suitability of use:
  - Review performance data;

  AND

- For transportation conditions:
  - Use a continuous temperature-recording device (e.g., a recording thermometer) for ambient air temperature monitoring during transit;

  AND

- For functionality at receipt:
  - Activate and then expose a TTI from the lot to ambient air temperature for sufficient time to determine whether it is functional (i.e., produces an alert indicator, such as a color change of the device).

» **How Often Will Monitoring Be Done (Frequency)?**

- For suitability of use:
  - The first shipment of a TTI model;

  AND

- For transportation conditions and functionality at receipt:
  - Every shipment.

» **Who Will Do the Monitoring?**

- For suitability of use:
  - Anyone with an understanding of TTI validation studies and of the intended conditions of use;

  AND
- For transportation conditions and functionality at receipt:
  - Anyone with an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Reject or return the shipment.

AND

Take the following corrective actions to regain control over the operation after a critical limit deviation:

- For suitability of use:
  - Discontinue use of the supplier until documentation of validation has been provided;

  AND
- For transportation conditions and functionality at receipt:
  - Discontinue use of the supplier or carrier until evidence is obtained that the identified production or transportation practices have been improved.

Establish a Recordkeeping System.

- For suitability of use:
  - Manufacturer's performance data;

  AND
- For transportation conditions:
  - Printouts, charts, or readings from continuous temperature-recording devices;

    AND
  - Records of visual checks of recorded data;

  AND
- For functionality at receipt:
  - Results of a TTI challenge test (i.e., whether the TTI produces an alert indicator, such as a color change of the device, when exposed to time and temperature abuse).

Establish Verification Procedures.

- Check the accuracy of temperature-recording devices that are used for monitoring transit conditions, for all new suppliers and at least quarterly for each supplier thereafter. Additional checks may be warranted based on observations at receipt (e.g., refrigeration units appear to be in poor repair or readings appear to be erroneous). The accuracy of the device can be checked by comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., air temperature) within the temperature range at which it will be used;

  AND
- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

2B. UNACTIVATED TTI STORAGE

Set Critical Limits.

- The combination of storage conditions (e.g., temperature) that prevent loss of functionality throughout storage (based on manufacturer's specifications).

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- Storage air temperature, where temperature affects functionality of the TTI;

  AND/OR

- Other storage conditions that affect functionality of the TTI.

» **How Will Monitoring Be Done?**

- For temperature:
  - Use a continuous temperature-recording device (e.g., a recording thermometer);

  AND/OR

- For other conditions:
  - Use instruments appropriate for the purpose.

» **How Often Will Monitoring Be Done (Frequency)?**

- For temperature:
  - Continuous monitoring by the device itself, with a visual check of the recorded data at least once per day;

  AND/OR

- For other conditions:
  - With sufficient frequency to ensure control.

» **Who Will Do the Monitoring?**

- With continuous temperature-recording devices:
  - Monitoring is performed by the device itself. The visual check of the data generated by the device, to ensure that the critical limits have been met consistently, may be performed by any person who has an understanding of the nature of the controls;

  AND

- For other checks:
  - Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a TTI involved in a critical limit deviation:

- Destroy the lot of TTIs.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Make repairs or adjustments to the malfunctioning cooler;

  AND/OR

- Make other repairs or adjustment appropriate for the condition.

Establish a Recordkeeping System.

- For refrigerated storage:
  - Printouts, charts, or readings from continuous temperature-recording devices;

    AND
  - Record of visual checks of recorded data;

  AND/OR

- Storage record showing the results of monitoring of other conditions.

Establish Verification Procedures.

- Before a temperature-recording device (e.g., a recording thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
  - Immersing the sensor in an ice slurry (32°F (0°C)) if the device will be used at or near refrigeration temperature;

    OR
  - Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., air temperature) within the temperature range at which it will be used;

AND

- Once in service, check the temperature-recording device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational and, where applicable, has sufficient ink and paper;

AND

- Calibrate the temperature-recording device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

AND

- Perform other instrument calibration, as appropriate;

AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

2C. APPLICATION AND ACTIVATION OF TTI

Set Critical Limits.

- Each consumer package has an activated TTI.

Establish Monitoring Procedures.

» What Will Be Monitored?

- Packages for the presence of an activated TTI.

» How Will Monitoring Be Done?

- Visual examination.

» How Often Will Monitoring Be Done (Frequency)?

- Representative number of packages from each lot of product.

» Who Will Do the Monitoring?

- Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Hold the lot below 38°F (3.3°C) until TTIs are applied and activated.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Identify and correct the cause of the TTI application or activation deficiency.

Establish a Recordkeeping System.

- Packaging control record that shows the results of the TTI checks.

Establish Verification Procedures.

- Review monitoring and corrective action records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

2D. REFRIGERATED FINISHED PRODUCT STORAGE

Follow the guidance for "Control Strategy Example 1 - Smoking (1d - Refrigerated Finished Product Storage)," except that the where the critical limits list 40°F (4.4°C), they should list 38°F (3.3°C).

2E. RECEIPT OF PRODUCTS BY SECONDARY PROCESSOR

Follow the guidance for "Control Strategy Example 1 - Smoking (1e - Receipt of Products by Secondary Processor)," except that the where the critical limits list 40°F (4.4°C), they should list 38°F (3.3°C).

TABLE 13-2

CONTROL STRATEGY EXAMPLE 2 - REFRIGERATION WITH TTI

This table is an example of a portion of a HACCP plan using "Control Strategy Example 2 - Refrigeration With TTI." This example illustrates how a processor of refrigerated, vacuum-packaged, raw fish fillets can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. Botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., aquaculture drugs, environmental chemical contaminants and pesticides, parasites, growth of other pathogenic bacteria, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Receipt of TTI	C. botulinum toxin formation in the finished product	TTI is suitable for use	Performance data from the manufacturer	Review of performance data	First shipment of a TTI model	Quality assurance supervisor	Reject the shipment Discontinue use of the supplier until appropriate validation documentation is provided	Manufacturer's performance data	Review monitoring, corrective action records within 1 week of preparation
		All lots received are accompanied by truck records that show temperature was maintained at or below 40°F	Truck temperature	Digital time and temperature data logger	Continuous, with visual review and evaluation of temperature-monitoring records for each shipment	Receiving employee	Discontinue use of the supplier or carrier until evidence is obtained that the identified transportation- handling practices have been improved Reject the shipment	Receiving record	Check the data logger for all new suppliers and for all suppliers at least quarterly thereafter Review monitoring, corrective action records within 1 week of preparation
		The TTI functions at receipt	The ability of the TTI to change color when exposed to room air temperature	Expose a TTI from the lot to room air temperature for sufficient time to determine whether it changes color	Every shipment	Quality assurance staff	Discontinue use of the supplier or carrier until evidence is obtained that the identified production or transportation-handling practices have been improved	TTI challenge record	Review monitoring, corrective action records within 1 week of preparation

TABLE 13-2

CONTROL STRATEGY EXAMPLE 2 - REFRIGERATION WITH TTI

This table is an example of a portion of a HACCP plan using "Control Strategy Example 2 - Refrigeration With TTI." This example illustrates how a processor of refrigerated, vacuum-packaged, raw fish fillets can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. Botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., aquaculture drugs, environmental chemical contaminants and pesticides, parasites, growth of other pathogenic bacteria, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
TTI storage	C. botulinum toxin formation in the finished product	Cooler maintained below 38°F	Cooler temperature	Digital time and temperature data logger	Continuous, with visual check of recorded data once per day	Quality assurance staff	Repair or adjust cooler Destroy the lot of TTIs	Data logger printout	Check the data logger for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Review monitoring, corrective action, and verification records within 1 week of preparation
TTI attachment and activation	C. botulinum toxin formation in the finished product	Each package has an activated TTI	Packages for the presence of an activated TTI	Visual examination	Representative number of packages from each lot of product	Production employee	Hold lot below 38°F, and apply and activate TTIs Identify and correct the cause of TTI application deviation	Packaging control record	Review monitoring, and corrective action and verification records within 1 week of preparation

TABLE 13-2

CONTROL STRATEGY EXAMPLE 2 - REFRIGERATION WITH TTI

This table is an example of a portion of a HACCP plan using "Control Strategy Example 2 - Refrigeration With TTI." This example illustrates how a processor of refrigerated, vacuum-packaged, raw fish fillets can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. Botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., aquaculture drugs, environmental chemical contaminants and pesticides, parasites, growth of other pathogenic bacteria, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Finished product storage	C. botulinum toxin formation during finished product storage	Maximum cooler temperature 38°F	Cooler air temperature	Digital data logger	Continuous, with visual check of recorded data once per day	Production employee	Adjust or repair cooler Hold and evaluate the product based on time and temperature of exposure	Digital logger printout	Check the data logger for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Review monitoring, corrective action, and verification records within 1 week of preparation

*Note: The critical limits in this example are for illustrative purposes only and are not related to any recommended process.

- **CONTROL STRATEGY EXAMPLE 3 - FROZEN WITH LABELING**

Set Critical Limits.

- All finished product labels must contain a "keep frozen" statement (e.g., "Important, keep frozen until used, thaw under refrigeration immediately before use").

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- Finished product labels for the presence of a "keep frozen" statement.

» **How Will Monitoring Be Done?**

- Visual examination.

» **How Often Will Monitoring Be Done (Frequency)?**

- Representative number of packages from each lot of product.

» **Who Will Do the Monitoring?**

- Any person who has an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Segregate and relabel any improperly labeled product.

AND

Take the following corrective actions to regain control over the operation after a critical limit deviation:

- Segregate and return or destroy any label stock or pre-labeled packaging stock that does not contain the proper statement;

  AND

- Determine and correct the cause of improper labels.

Establish a Recordkeeping System.

- Record of labeling checks.

Establish Verification Procedures.

- Review monitoring and corrective action records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

TABLE 13-3

CONTROL STRATEGY EXAMPLE 3 - FROZEN WITH LABELING

This table is an example of a portion of a HACCP plan using "Control Strategy Example 3 - Frozen With Labeling." This example illustrates how a processor of frozen, vacuum-packaged, raw fish fillets can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. Botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., environmental chemical contaminants and pesticides, parasites, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Receipt of labeling	C. botulinum toxin formation during finished product storage	All finished product labels must contain a "keep frozen" statement	Finished product labels for the presence of a "keep frozen" statement	Visual examination	Representative number of packages from each lot of product	Receiving employee	Segregate and relabel any improperly labeled product Segregate and destroy any label stock that does not contain the proper statement Determine and correct the cause of improper labels	Label receiving record	Review monitoring and correction action records within 1 week of preparation

- **CONTROL STRATEGY EXAMPLE 4 - PICKLING AND SALTING**

This control strategy should include the following elements, as appropriate:

a. Brining, pickling, salting, and formulation;

b. Refrigerated finished product storage;

c. Receipt of Product by secondary processor.

4A. BRINING, PICKLING, SALTING, AND FORMULATION

Set Critical Limits.

- The minimum or maximum values for the critical factors of the brining, pickling, or formulation process established by a scientific study. The critical factors are those that are necessary to ensure that the finished product has:

For refrigerated, reduced oxygen-packaged fishery products:

- A water phase salt level of at least 5%;

  OR

- A pH of 5.0 or below;

  OR

- A water activity of below 0.97;

  OR

- A water phase salt level of at least 2.4% in surimi-based products, when combined with a pasteurization process in the finished product container of 185°F (85°C) for 15 minutes (pasteurization controls are covered in Chapter 16);

  OR

- A combination of water phase salt, pH, and/or water activity that, when combined, have been demonstrated to prevent the growth of *C. botulinum* type E and non-proteolytic types B and F.

For unrefrigerated (shelf-stable), reduced oxygen-packaged products:

- A water phase salt level of at least 20% (based on the maximum salt level for growth of *S. aureus*);

  OR

- A pH of 4.6 or below;

  OR

- A water activity of 0.85 or below (based on the minimum water activity for growth and toxin formation of *S. aureus*).

A heat treatment, addition of chemical additives, or other treatment may be necessary to inhibit or eliminate spoilage organisms (e.g., mold) in shelf-stable products.

Establish Monitoring Procedures.

» **What Will Be Monitored?**

- The critical factors of the established pickling, brining, or formulation process. These may include: brine and acid strength; brine or acid to fish ratio; brining and pickling time; brine and acid temperature; thickness, texture, fat content, quality, and species of fish;

  OR

- The water phase salt, pH, and/or water activity of the finished product.

» **How Will Monitoring Be Done?**

- For brine strength:
  - Use a salinometer;

  AND

- For acid strength:
  - Use a pH meter or titrate for acid concentration;

  AND

- For brine/acid temperature:
  - Use a temperature-indicating device (e.g., a thermometer);

  AND

- For all other critical factors specified by the study:
  - Use equipment appropriate for the measurement;

  OR
- For water phase salt, pH, and/or water activity:
  - Collect a representative sample of the finished product, and conduct water phase salt, pH, and/or water activity analysis, as appropriate.

» **How Often Will Monitoring Be Done (Frequency)?**

- For brine and acid strength:
  - At the start of each brining, pickling, and formulation process;

  AND
- For brine and acid temperature:
  - At the start of each brining, pickling, and formulation process and at least every 2 hours thereafter;

  AND
- For brine or acid to fish ratio:
  - At the start of each brining, pickling, and formulation process;

  AND
- For other critical factors specified by the study:
  - As often as necessary to maintain control;

  OR
- Water phase salt, pH, and/or water activity analysis should be determined for each batch of finished product.

» **Who Will Do the Monitoring?**

- For water activity:
  - Any person with sufficient training to perform the analysis;

  OR
- For other checks:
  - Any person with an understanding of the nature of the controls.

Establish Corrective Action Procedures.

Take the following corrective action to a product involved in a critical limit deviation:

- Chill and hold the product until it can be evaluated based on its water phase salt, pH, and/or water activity level;

  OR
- Reprocess the product (if reprocessing does not jeopardize the safety of the product);

  OR
- Divert the product to a use in which the critical limit is not applicable (e.g., packaging that is not hermetically sealed, or a LACF, or a frozen product);

  OR
- Divert the product to a non-food use;

  OR
- Destroy the product.

AND

Take the following corrective action to regain control over the operation after a critical limit deviation:

- Adjust the brine or acid strength or brine or acid to fish ratio;

  OR
- Extend the brining or pickling time to compensate for an improper brine or acid temperature.

Establish a Recordkeeping System.

- Records, as necessary, to document the monitoring of the critical factors of the brining or pickling process, as established by a study (e.g., a processing record showing the results of the brine or acid strength and temperature, brine or acid to fish ratio, size and species of fish, time of brining or pickling);

  OR
- Record of determinations of the finished product water phase salt, pH, or water activity.

Establish Verification Procedures.

- Process validation study (except where water phase salt, pH, or water activity analysis of the finished product is the monitoring procedure):
    - The adequacy of the pickling, brining, and formulation process steps should be established by a scientific study. For refrigerated, reduced oxygen-packaged products, it should be designed to consistently achieve: a water phase salt level of at least 5%; a pH of 5.0 or below; a water activity of below 0.97; a water phase salt level of at least 2.4% in surimi-based products, when combined with a pasteurization process in the finished product container of 185°F (85°C) for at least 15 minutes; or a combination of salt, pH, and/or water activity that, when combined, prevent the growth of *C. botulinum* type E and non-proteolytic types B and F (established by a scientific study). For unrefrigerated (shelf-stable), reduced oxygen-packaged products, it should be designed to consistently achieve: a water phase salt level of at least 20% (based on the maximum water phase salt level for the growth of *S. aureus*); a pH of 4.6 or below; or a water activity of 0.85 or below (based on the minimum water activity for the growth of *S. aureus*). Expert knowledge of pickling, brining, and formulation processes may be required to establish such a process. Such knowledge can be obtained by education or experience, or both. Establishment of pickling, brining, and formulation processes may require access to adequate facilities and the application of recognized methods. In some instances, pickling, brining, and formulation studies may be required to establish minimum processes. In other instances, existing literature, which establishes minimum processes, is available. Characteristics of the process and/or product that affect the ability of the established minimum pickling, brining, and formulation process should be taken into consideration in the process establishment. A record of the process establishment should be maintained;

AND

- Before a temperature-indicating device (e.g., a thermometer) is put into service, check the accuracy of the device to verify that the factory calibration has not been affected. This check can be accomplished by:
    - Immersing the sensor in an ice slurry (32°F (0°C)) if the device will be used at or near refrigeration temperature;

      OR
    - Immersing the sensor in boiling water (212°F (100°C)) if the device will be used at or near the boiling point. Note that the temperature should be adjusted to compensate for altitude, when necessary);

      OR
    - Doing a combination of the above if the device will be used at or near room temperature;

      OR
    - Comparing the temperature reading on the device with the reading on a known accurate reference device (e.g., a NIST-traceable thermometer) under conditions that are similar to how it will be used (e.g., brine temperature) within the temperature range at which it will be used;

  AND
- Once in service, check the temperature-indicating device daily before the beginning of operations. Less frequent accuracy checks may be appropriate if they are recommended by the instrument manufacturer and the history of use of the instrument in your

facility has shown that the instrument consistently remains accurate for a longer period of time. In addition to checking that the device is accurate by one of the methods described above, this process should include a visual examination of the sensor and any attached wires for damage or kinks. The device should be checked to ensure that it is operational;

AND

- Calibrate the temperature-indicating device against a known accurate reference device (e.g., a NIST-traceable thermometer) at least once a year or more frequently if recommended by the device manufacturer. Optimal calibration frequency is dependent upon the type, condition, past performance, and conditions of use of the device. Consistent temperature variations away from the actual value (drift) found during checks and/or calibration may show a need for more frequent calibration or the need to replace the device (perhaps with a more durable device). Calibration should be performed at a minimum of two temperatures that bracket the temperature range at which it is used;

AND

- Perform daily calibration of pH meters against standard buffers;

AND

- Perform other calibration procedures as necessary to ensure the accuracy of the monitoring instruments;

AND

- Do finished product sampling and analysis to determine water phase salt, pH, or water activity level, as appropriate, at least once every 3 months (except where such testing is performed as part of monitoring);

AND

- Review monitoring, corrective action, and verification records within 1 week of preparation to ensure they are complete and any critical limit deviations that occurred were appropriately addressed.

4B. REFRIGERATED FINISHED PRODUCT STORAGE

Follow the guidance for "Control Strategy Example 1 - Smoking (1d - Refrigerated Finished Product Storage)."

4C. RECEIPT OF PRODUCT BY SECONDARY PROCESSOR

Follow the guidance for "Control Strategy Example 1 - Smoking (1e - Receipt of Product by Secondary Processor)."

TABLE 13-4

CONTROL STRATEGY EXAMPLE 4 - PICKLING AND SALTING

This table is an example of a portion of a HACCP plan using "Control Strategy Example 4 - Pickling and Salting." This example illustrates how a pickled herring processor can control C. botulinum toxin formation. It is provided for illustrative purposes only.

C. botulinum toxin formation may be only one of several significant hazards for this product. Refer to Tables 3-2 and 3-4 (Chapter 3) for other potential hazards (e.g., histamine, environmental and chemical contaminants and pesticides, parasites, and metal fragments).

Example Only
See Text for Full Recommendations

(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
CRITICAL CONTROL POINT	SIGNIFICANT HAZARD(S)	CRITICAL LIMITS FOR EACH PREVENTIVE MEASURE	MONITORING				CORRECTIVE ACTION(S)	RECORDS	VERIFICATION
			WHAT	HOW	FREQUENCY	WHO			
Pickling	C. botulinum toxin formation in the finished product	Maximum finished product pH in the loin muscle of 5.0	Finished product pH in the loin muscle	Collect a sample of the product from each pickling tank at the end of each pickling cycle and analyze for pH using a pH meter	Each pickling tank, each cycle	Quality control personnel	Continue the pickling process until pH meets the critical limit	Pickling control record	Daily calibration of the pH meter Review monitoring, corrective action, and verification records within 1 week of preparation
Finished product storage	C. botulinum toxin formation during finished product storage	Maximum cooler temperature: 40°F (based on growth of vegetative pathogens)	Cooler air temperature	Time and temperature data logger	Continuous, with visual check of recorded data once per day	Production employee	Adjust or repair cooler Hold and evaluate the product based on time and temperature of exposure	Data logger printout	Check the data logger for accuracy and damage and to ensure that it is operational before putting into operation; check it daily, at the beginning of operations; and calibrate it once per year Review monitoring, corrective action, and verification records within 1 week of preparation

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We have placed the following references on display in the Division of Dockets Management, Food and Drug Administration, 5630 Fishers Lane, rm. 1061, Rockville, MD 20852. You may see them at that location between 9 a.m. and 4 p.m., Monday through Friday. As of March 29, 2011, FDA had verified the Web site address for the references it makes available as hyperlinks from the Internet copy of this guidance, but FDA is not responsible for any subsequent changes to Non-FDA Web site references after March 29, 2011.

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NOTES: