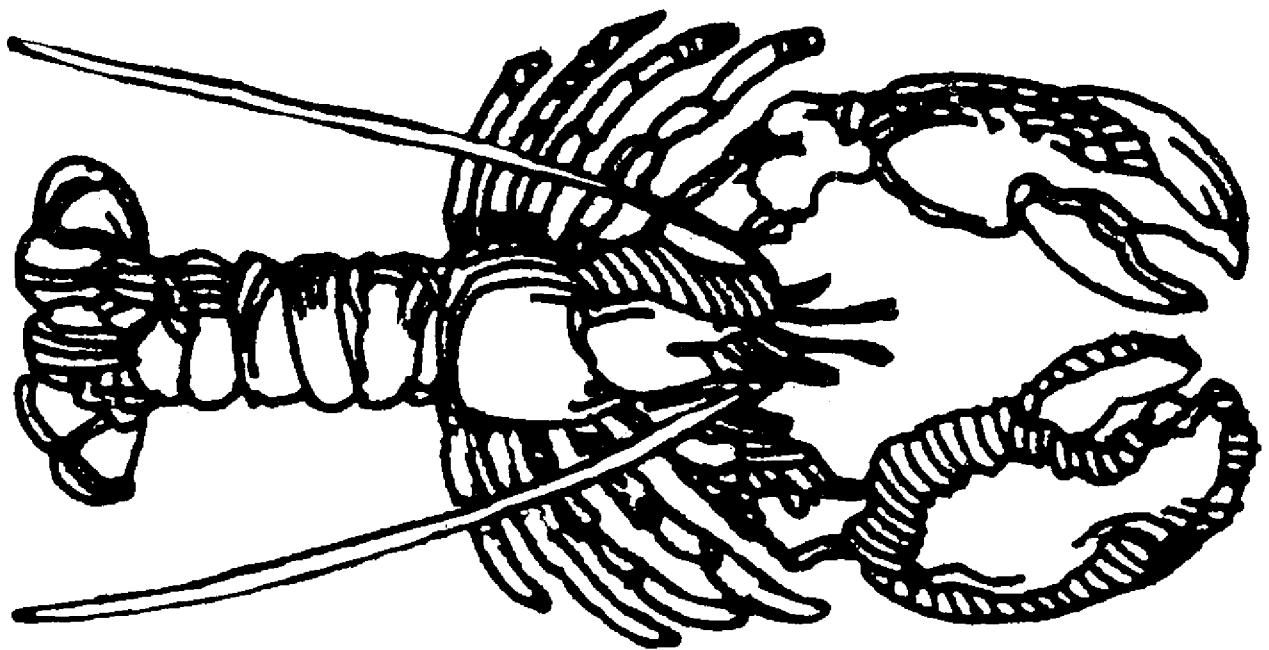


# **HACCP PLAN**

## **& LOGBOOK FOR LOBSTER STORAGE**



## **HACCP PLAN & LOGBOOK FOR LOBSTER STORAGE:**

For Businesses that Store Lobsters in Tank Systems, Buying Stations,  
Tidal Pounds, and Storage Cars

This is a general HACCP plan that can be customized for each lobster business. It should allow each company or individual to comply with HACCP regulations.

Since this was written broadly, use only the portions of this booklet that are appropriate to you. In addition to using this HACCP plan, it is advisable to attend HACCP training sessions or consult with a HACCP trained person.

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## ORGANIZATION CHART NARRATIVE

Following is an example of an organization narrative. Customize it for your use.

President: Founder, sole owner; makes final decisions.

General Manager: HACCP coordinator; responsible for a) verification and any modifications to the plan, b) all recall decisions and procedures, and c) annual review of plan d), and all production employees, sanitation, monitoring, and inspections. Answers directly to the president.

or:

Person in charge of HACCP: \_\_\_\_\_

Write your narrative in the space below.

## DESCRIPTION OF LOBSTER PRODUCT

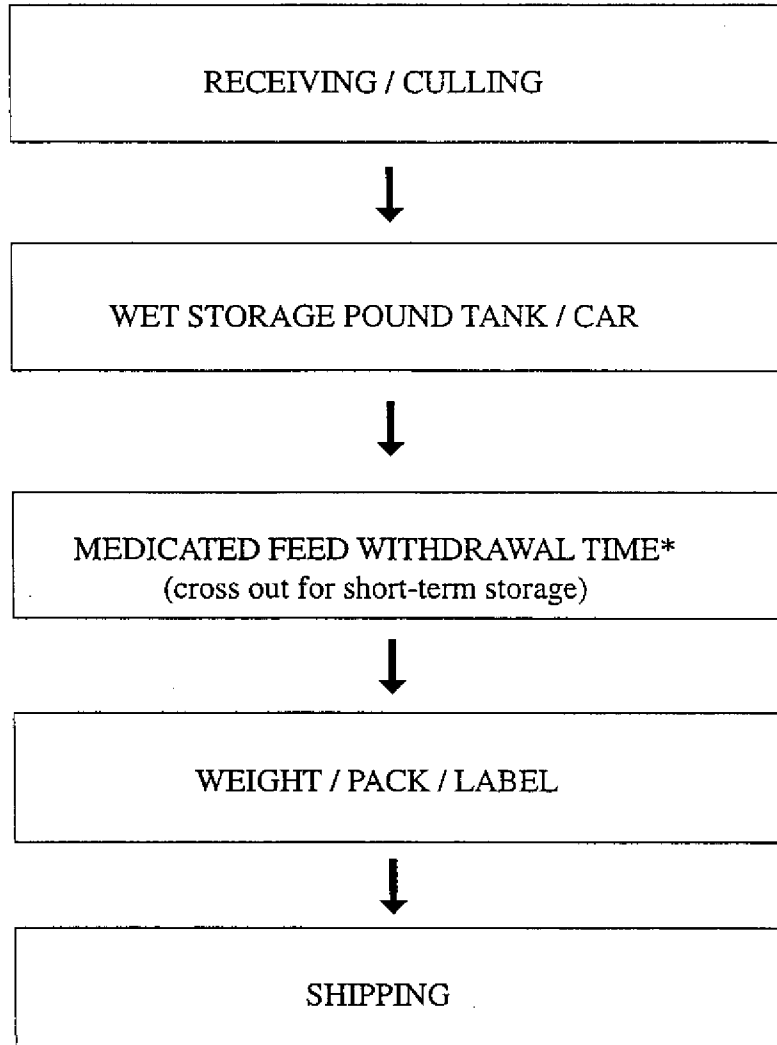
Sales are to: \_\_\_\_\_

Product	Size
Live Lobsters	10-lb. cases
Live Lobsters	17.5-lb. cases
Live Lobsters	19.80-lb. cases
Live Lobsters	22.05-lb. cases
Live Lobsters	30-lb. cases
Live Lobsters	40-lb. cases
Live Lobsters	50-lb. cases
Live Lobsters	80-100-lb. crate

**Fill in:**

Product \_\_\_\_\_ Size \_\_\_\_\_

## CONTROL POINTS



\*Critical Control Point

## CONTROL POINT: RECEIVING / CULLING

### HAZARD:

1. Contamination (e.g., petroleum).

### PREVENTIVE MEASURES:

1. Train employees to recognize contamination.

### CRITICAL LIMITS:

1. Don't accept contaminated lobsters.

### MONITORING PROCEDURES:

1. Check all crates and/or containers visually for signs of contamination while product is being unloaded. Receiving personnel will also perform visual and odor checks for signs of product contamination during culling. **General Manager** will record observations on the **INCOMING RECEIVING VOUCHER**.

### CORRECTIVE ACTION:

1. Reject all lobsters showing signs of contamination. Return product to lobsterman or destroy it. Record all actions in HACCP Log.
2. Purge lobsters in storage, away from contact with uncontaminated lobsters, until petroleum (or other) odor is gone.
3. Withhold lobsters for appropriate period.

### RECORDS:

1. HACCP Log (See Table 1.)

## **CRITICAL CONTROL POINT: MEDICATED FEED**

### **HAZARD:**

1. Antibiotic residue from medicated feed.

### **PREVENTIVE MEASURES:**

1. Observe and certify 30-day withdrawal.

### **CRITICAL LIMITS:**

1. Document legal withdrawal time. Don't pack lobsters with antibiotic residues.

### **MONITORING PROCEDURES:**

1. Maintain records in HACCP Log.

## **CONTROL POINT: WEIGHT / PACK / LABEL**

### **HAZARDS:**

1. Dead lobsters.
2. Newspaper used for moisture in shipping.

### **PREVENTIVE MEASURES:**

1. Remove dead lobsters from tank daily, or from pound when diver is present, and destroy them.
2. Use only non-toxic papers.

Fill in disposal method \_\_\_\_\_.

### **CRITICAL LIMITS:**

1. Do not pack dead lobsters.

### **MONITORING PROCEDURES:**

1. Record any dead lobsters in HACCP Log.
2. See attached letter indicating lobsters will not absorb substances from newsprint.

### **CORRECTIVE ACTION:**

1. Continue to monitor.



## SANITATION CONTROL PROCEDURES

(a) **Sanitation SOP:** Each processor should have and implement a written sanitation standard operating procedure (herein referred to as SSOP) or similar document that is specific to each location where lobster and lobster products are produced. The SSOP should specify how the processor will meet those sanitation conditions and practices that are to be monitored, in accordance with paragraph (b) of this section.

(b) **Sanitation monitoring:** Each processor shall monitor the conditions and practices during processing, with sufficient frequency to ensure, at a minimum, conformance with those conditions and practices that are both appropriate to the plant and the food being processed, and relate to the following:

1. Safety of the water that comes into contact with food or food-contact surface, or is used in the manufacture of ice: source of seawater should be monitored;
2. Condition and cleanliness of food-contact surfaces, including utensils, gloves and outer garments;
3. Prevention of cross-contamination from insanitary objects to food, food-packaging material, and other food-contact surfaces, including utensils, gloves and outer garments; and from raw product to cooked product;
4. Maintenance of hand washing, hand sanitizing, and toilet facilities;
5. Protection of food, food-packaging material, and food contact surfaces from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate and other chemical, physical, and biological contaminants;
6. Proper labeling, storage, and use of toxic compounds;
7. Control of employee health conditions that could result in the microbiological contamination of food, food-packaging materials, and food-contact surfaces; and
8. Exclusion of pests from the food plant.

*The processor shall correct, in a timely manner, those conditions and practices that are not met.*

(c) **Sanitation control records:** Each processor shall maintain sanitation control records that, at a minimum, document the monitoring and corrections prescribed by paragraph (b) of this section. These records are subject to the requirements of § 123.9 of the U.S. Food and Drug Administration's (FDA) Code of Federal Regulations.

(d) **Relationship to HACCP Plan:** Sanitation controls may be included in the HACCP plan, required by § 123.6(b) of the U.S.FDA Code of Federal Regulations. However, to the extent that they are monitored in accordance with paragraph (b) of this section, they need not be included in the HACCP plan and vice versa. To obtain a copy of the U.S. FDA Code of Federal Regulations (which contains rules on good manufacturing practices), contact the U.S. FDA office in Augusta, Maine at (207) 622-8268.

(Taken from *HACCP: Hazard Analysis and Critical Control Point Training Curriculum*. UNC-SG-96-02. North Carolina Sea Grant. p.151. Developed by the National Seafood HACCP Alliance for Training and Education.)





## HAZARD ANALYSIS WORKSHEET

(1) <b>HANDLING STEP</b>	(2) Identify potential hazards introduced, controlled, or enhanced at this step.	(3) Are any potential food- safety hazards significant? (Yes/No)	(4) Justify your decision for Column 3.	(5) Preventive measures that can be applied to prevent the significant hazards?	(6) Is this step a critical point? (Yes/No)
Receiving	Biological Chemical Physical				
Storage	Biological Chemical Physical				
Packing	Biological Chemical (newspaper) see attached letter Physical				
Shipping	Biological Chemical Physical				
	Biological Chemical Physical				
	Biological Chemical Physical				

## CERTIFICATE OF WITHDRAWAL

In accordance with my HACCP Plan's recommendation, I hereby certify that medicated feed was last administered on \_\_\_\_\_.

I have/have not done a \_\_\_\_\_ test before shipment.



# UNIVERSITY OF MAINE

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January 30, 1997

## **Statement on potential hazard from moist newspaper used in lobster shipment.**

Lobsters have porous shells that constantly exude fluid. The possibility of absorption of any substance in a packing environment is unlikely in a live lobster

Robert C. Bayer, Ph.D.  
Professor





ANGUS S. KING, JR.  
GOVERNOR

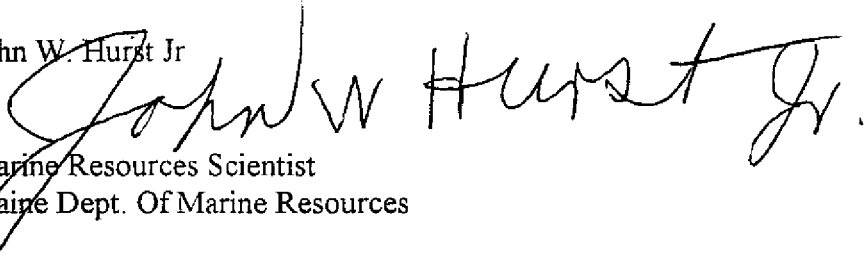
STATE OF MAINE  
DEPARTMENT OF  
MARINE RESOURCES  
MARINE RESOURCES LABORATORY  
P.O. BOX 8  
WEST BOOTHBAY HARBOR, MAINE  
04575-0008

ROBIN ALDEN  
COMMISSIONER

The Maine Department of Marine Resources under contract with the USFDA studied numerous lobsters coast-wide for the presence of PSP toxin in their tomalley. While some lobsters demonstrated toxin levels in excess of 80 micrograms per 100 grams in their tomalley most of the lobsters did not have any toxin. The amount of toxin in these individual lobsters was not sufficient to cause illness. The results also indicate that the overall no toxin, to low level toxin, found in most lobsters tomalley tested (when mixed with the occasional toxic lobster) indicate the overall safety of lobster tomalley.

Lobster meat tested no measurable toxin.

John W. Hurst Jr

  
Marine Resources Scientist  
Maine Dept. Of Marine Resources





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