

CORRECTIVE ACTION RECORD

For HACCP Plan Critical Control Points and Limits

Firm Name: _____

Firm Address: _____

A deviation from the following **Critical Control Limit** for a **Critical Control Point** occurred: (Reference HACCP Plan).

<u>CHECK</u>	<u>CRITICAL LIMIT</u>
_____	2a. Coolers not to exceed 45°F or adequate ice packed around meat containers.
_____	2b. No more than 2 hours out of refrigeration at points of transfer.
_____	2c. Meats are delivered in cold water to packroom within 1 hour after shucked.
_____	2d. Meats chilled to an internal temperature of 45°F or less within 2 hours/4 hours of delivery to packroom.
_____	2e. Meats chilled to 45°F or less prior to packing gallon or more containers.
_____	2f. Frozen shellfish thawed for repacking maintained less than 45°F.
_____	2g. Coolers not to exceed 45°F.
_____	2h. Meats stored in covered containers.

Corrective actions were taken according to the Corrective Action Plan shown by the narrative associated with the Corrective Action column shown on Records Forms:

<u>CHECK</u>	<u>RECORDS FORM</u>
_____	2-1 Shellstock Cooler Record
_____	2-2 Shuckroom Meat Handling Record
_____	2-3 Packroom Meat Handling Record
_____	2-4 Gallon or More Pack Record
_____	2-5 Frozen Repack Record
_____	2-6 Shucked Meat Cooler Record

Implementation of the specified Corrective Action Plan assisted in insuring that the affected product was not marketed if injurious to health and/or adulterated to cause injury to health.

The cause of the deviation was corrected:

A. On this date: _____

B. By taking the following actions: _____

If additional space is needed, continue on back.

Reviewed By: _____

Date of Review: _____