## Fish and Fishery Products Hazards and Controls Guidance

June 2022 Edition





DEPARTMENT OF HEALTH AND HUMAN SERVICES
PUBLIC HEALTH SERVICE
FOOD AND DRUG ADMINISTRATION
CENTER FOR FOOD SAFETY AND APPLIED NUTRITION
OFFICE OF FOOD SAFETY

## Fish and Fishery Products Hazards and Controls Guidance

June 2022 Edition

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**JUNE 2022** 

## TABLE OF CONTENTS: FISH AND FISHERY PRODUCTS HAZARDS AND CONTROLS GUIDANCE - JUNE 2022 EDITION

Section	Page
Guidance for Industry: Fish and Fishery Products Hazards and Control Guidance	G - 1
CHAPTER 1: General Information	19
CHAPTER 2: Conducting a Hazard Analysis and Developing a HACCP Plan	21
CHAPTER 3: Potential Species-Related and Process-Related Hazards	3 – 1
CHAPTER 4: Pathogens from the Harvest Area	75
CHAPTER 5: Parasites	91
CHAPTER 6: Natural Toxins	6 – 1
CHAPTER 7: Scombrotoxin (Histamine) Formation	113
CHAPTER 8: Other Decomposition-Related Hazards	153
CHAPTER 9: Environmental Chemical Contaminants Including Pesticides	9 – 1
CHAPTER 10: Methylmercury	181
CHAPTER 11: Aquaculture Drugs	11 – 1
CHAPTER 12: Pathogenic Bacteria Growth and Toxin Formation (Other than <i>Clostridium botulinum</i> ) as a Result of Time and Temperature Abuse	209
CHAPTER 13: Clostridium botulinum Toxin Formation	245
CHAPTER 14: Pathogenic Bacteria Growth and Toxin Formation as a Result of Inadequate Drying	293
CHAPTER 15: Staphylococcus aureus Toxin Formation in Hydrated Batter Mixes	309
CHAPTER 16: Pathogenic Bacteria Survival Through Cooking or Pasteurization	315
CHAPTER 17: Pathogenic Bacteria Survival Through Processes Designed to Retain Raw Product Characteristics	331
CHAPTER 18: Introduction of Pathogenic Bacteria After Pasteurization and Specialized Cooking Processes	345
CHAPTER 19: Undeclared Major Food Allergens and Certain Food Intolerance Substances	19 – 1
CHAPTER 20: Metal Inclusion	385
CHAPTER 21: Glass Inclusion	395
APPENDIX 1: Forms	A1 – 1
APPENDIX 2: Product Flow Diagram – Example	A2 – 1

**Table of Contents** 

Section	Page
APPENDIX 3: Critical Control Point Decision Tree	A3 – 1
APPENDIX 4: Bacterial Pathogen Growth and Inactivation	417
APPENDIX 5: FDA and EPA Safety Levels in Regulations and Guidance	A5 – 1
APPENDIX 6: Japanese and Hawaiian Vernacular Names for Fish Eaten Raw	443
APPENDIX 7: Bacterial and Viral Pathogens of Greatest Concern in Seafood Processing-Public Health Impacts	451
APPENDIX 8: Procedures for Safe and Sanitary Processing and Importing of Fish and Fishery Products	A8 – 1
APPENDIX 9: Allergen Cross-Contact Prevention	A9 – 1
APPENDIX 10: Allergen Cleaning and Sanitation for the Control of Allergens	A10 – 1
APPENDIX 11: Approved Aquaculture Drugs	A11-1
APPENDIX 12: Unapproved Aquaculture Drugs	A12 – 1
ADDENDUM 1: Fish and Fishery Products (21 CFR 123) and Control of Communicable Diseases (21 CFR 1240.60)	AD1 – 1
ADDENDUM 2: current Good Manufacturing Practices (cGMPs)	AD2 – 1