

HACCP for cured fish fillets (Salmon & Mackerel)

Hazard	Control measures	Monitoring	Corrective action
Basic ingredients not of authorised quality	Only use products from selected suppliers Stock rotation systems in place	Checking invoices Stocks rotated correctly	If in doubt, discard/reject suspect stock
Presence of pathogenic bacteria (<i>Vibrio parahaemolyticus</i> / <i>Clostridium Botulinum</i>)	Prevention of cross contamination from raw to cooked produce	Regular checks of fridges	If in doubt, discard suspect stock
Survival of pathogenic bacteria	Preparing the fish by boning, washing and preserving using salt, sugar and spices. (Restricting aW and reducing PH below 4.5) Finish the preparation by smoking for 20-60 minutes at 120°C in the smoker	Follow the approved recipe Follow the approved recipe	If in doubt check with senior chef
Contamination from food preparation surfaces	Ensure all surfaces are cleaned and disinfected before use	Following a sensible and vigorous cleaning process	If in any doubt, discard the product
Contamination from food handlers	Good personal hygiene	Trained staff	
Multiplication of bacteria due to poor storage	Keep prepared packs below 4°C – prepare small amounts Strict “use by” policy – within 5 days of preparation	Regular checks of fridge temperatures Regular checks on dates	If in any doubt, discard the product

