

Table 1

Seafood HACCP Regulation Sanitation Requirements (21 CFR 123.11(b)) and their relation to the current Good Manufacturing Practice Regulation (21 CFR 117 Subpart B)

	Part 123.11(b) Monitoring Requirements	21 CFR Part 117 Subpart B – Current Good Manufacturing Practices
1	Safety of Water	<p>Water Supply .37(a) Water supply must be derived from adequate source and adequate for operations.</p> <p>Plumbing .37(b)(3) Prevention of contamination from plumbing .37(b)(5) Backflow prevention and cross-connections</p> <p>Processes and Controls .80(a)(1) Water used for washing, rinsing, or conveying food .80(c)(16) Ice</p>
2	Condition and cleanliness of food contact surfaces	<p>Sanitation of Food Contact Surfaces .35(d)(2) Wet processing conditions must be cleaned and sanitized as necessary to preclude allergen cross-contact and cross contamination.</p> <p>Food contact surfaces, equipment and/or utensils: .40(a)(1) Designed and made from materials that are adequately cleanable and maintained to preclude cross-contact and cross contamination. .40(a)(2) Designed, constructed and used to avoid adulteration of food from all contaminants. .40(a)(3) Installed to facilitate cleaning and maintenance .40(a)(4) Corrosion resistant .40(a)(5) Made of nontoxic materials and able to withstand environment of use, action of food, and cleaning conditions .40(a)(6) Maintained to protect from cross-contact and cross contamination. .40 (b) Smoothly bonded seams</p> <p>Processes and Controls .80(c)(1) Equipment taken apart for thorough cleaning when necessary</p>
3	Prevention of cross-contamination	<p>Personnel .10(b) Employee cleanliness .10(b)(1) Outer garments .10(b)(2) Personal cleanliness .10(b)(3) Handwashing and sanitizing .10(b)(4) Unsecured jewelry and other objects that cannot be sanitized .10(b)(7) Clothing and personal belonging storage .10(b)(8) Eating, drinking, gum, tobacco use .10(b)(9) Other precautions to preclude cross-contact and cross contamination</p> <p>Plant Construction and Design .20(b) Space sufficient for sanitary operations and food safety including prevention of allergen cross-contact .35(f) Storage & handling of cleaned portable equipment & utensils</p>
4	Maintenance of hand washing, hand sanitizing, and toilet facilities	<p>Plumbing .37(b)(2) Plumbing properly convey sewage and liquid waste .37(b)(3) Plumbing must not constitute a source of contamination .37(b)(5) Plumbing must protect against backflow or cross connections with waste water systems</p> <p>37(c) Sewage disposal .37(d) Toilet facilities .37(e) Hand-washing facilities</p>

Table 1 (cont.)

	Part 123.11(b) Monitoring Requirements	21 CFR Part 117 Subpart B – Current Good Manufacturing Practices
5	Protection from adulterants	<p>Personnel Cleanliness .10(b)(5) Maintaining gloves in clean and sanitary condition</p> <p>Plant Construction and Design .20(b)(2) Adequate space, design, separation, and practices to reduce potential for allergen cross-contact and cross contamination. .20(b)(4) Drip & condensate: adequate space in aisles/work spaces to prevent contamination by clothing or personal contact .20(b)(5) Shatter resistant glass bulbs, fixtures, etc. in areas over exposed food .20(b)(6) Adequate ventilation to minimize allergen cross-contact or contamination of food, food packaging, or contact surfaces</p> <p>Sanitation of Food Contact Surfaces .35(d)(3) Storage, use, and disposal of single use articles to protect against allergen cross-contact</p> <p>Equipment and Utensils .40 (a)(1) Maintained to protect against allergen cross-contact .40(a)(6) Protect from allergen cross-contact .40(g) Compressed air or other gases introduced into food or used in cleaning</p> <p>Processes and Controls – Prevention of Allergen Cross-Contact and Cross Contamination .80(a)(4) Precautions to prevent allergen cross-contact and contamination from any source .80(b)(5) Raw materials & ingredients protected against allergen cross-contact and against contamination .80(c)(2) Conditions and controls to minimize allergen cross-contact or contamination .80(c)(5) Work-in-process and rework to protect against allergen cross-contact and contamination .80(c)(6) Finished food protection .80(c)(7) Equipment, containers, and utensils constructed, handled and maintained to protect against allergen cross-contact and cross contamination .80(c)(12) Batters, breading, sauces, similar preparations – allergen cross-contact .80(c)(13) Filling, assembling, packaging, etc. - cross contamination, allergen cross-contact</p>
6	Proper labeling, storage and use of toxic compounds	.35(b) (2) Identification and storage of toxic chemicals. .35(c) Use of pesticides
7	Control of employee health conditions	.10(a) Disease control
8	Exclusion of pests	.35(c) Pest control