**21 CFR 123: Seafood HACCP**

**Background:** Concerns related to the safety of seafood products led to the FDA establishing 21 CFR 123 Fish and Fishery Products, also known as Seafood HACCP. This established risk-based protocols for seafood products. This rule mandated that a HACCP plan must be established, which contains 7 steps:

1. Completion of a hazard analysis
2. Determination of critical control points (CCP’s) required to control identified hazards
3. Establishment of critical limits that must be met at each identified CCPs
4. Establishment of procedures to monitor the CCP’s
5. Establishment of corrective actions to be taken when there is a deviation from a CCP
6. Establishment of procedures for verification
7. Establishment of record keeping systems

**Affected foods (non exhaustive list):** Fish and fishery products (from 21 CFR 123 Sec. 123.3 Definitions)

* **Fish:** means fresh or saltwater finfish, crustaceans, other forms of aquatic animal life (including, but not limited to, alligator, frog, aquatic turtle, jellyfish, sea cucumber, and sea urchin and the roe of such animals) other than birds or mammals, and all mollusks, where such animal life is intended for human consumption.
* **Fishery product:** means any human food product in which fish is a characterizing ingredient.

**Requirements:** All establishments must have a HACCP plan, which includes a description of your product and CCP’s. The following prerequisite programs are also mandatory: Good Manufacturing Practices (GMPs), Sanitation Control Procedures (SCPs) and employee training and training records.

**Additional resources:**

* [21 CFR 123 Fish and Fishery Products Regulation](https://www.ecfr.gov/cgi-bin/text-idx?SID=0316a83804293fff540faa94f6a13a4e&mc=true&node=pt21.2.123&rgn=div5)
* [FDA Fish and Fishery Products Hazards and Controls Guidance](https://www.fda.gov/media/80637/download)
* [FDA Guidance for Industry: Seafood HACCP and the FDA Food Safety Modernization Act](https://www.fda.gov/food/guidance-documents-regulatory-information-topic/guidance-industry-seafood-haccp-and-fda-food-safety-modernization-act)
* [Food Processors Seafood Safety (University of Rhode Island)](https://web.uri.edu/foodsafety/seafood/)
* [Seafood Network Information Center Seafood HACCP resources (Oregon State)](https://seafood.oregonstate.edu/seafood-network-information-center/seafood-safety/seafood-haccp)