

# HONG NGOC SEAFOOD CO., LTD

Lot B3 - Hoa Hiep Industrial Zone Dong Hoa Town - Phu Yen - Vietnam

Email: info@hongngocseafood.com

FDA#: 16829718850

## HACCP PLAN 01

Product:

### FROZEN SCOMBROID SPECIES TREATED WITH TASTELESS SMOKE



Compiled/ Updated by	Reviewed by	Approved by
Le Hoai Tan	Nguyen Manh Cuong	Tran Thi Hong Ngoc
	 <b>Nguyen Manh Cuong</b> General Manager	 
Signature: _____	Signature: _____	Signature: _____
Date: Jan 03, 2024	Date: Jan 04, 2024	Date: Jan 04, 2024



## FROZEN SCOMBROID SPECIES TREATED WITH TASTELESS SMOKE

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### DESCRIPTION OF PRODUCT

**Company Name:** HONG NGOC SEAFOOD CO., LTD

**Address:** Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town – PhuYen Province – Vietnam

**Telephone number :** +842573.548.333

No	Item	Description
01	Product	<b>Frozen scomroid species treated with Tasteless Smoke</b>
02	Common name & Scientific name	Yellowfin Tuna ( <i>Thunnus albacares</i> ) Bigeyes Tuna ( <i>Thunnus obesus</i> ) Mahi Mahi ( <i>Coryphaena hippurus</i> ) Blue Marlin ( <i>Makaira mazara</i> ) Wahoo ( <i>Acanthocybium solandri</i> ) Oilfish ( <i>Ruvettus pretiosus</i> ) Swordfish ( <i>Xiphias gladius</i> )
03	Origin of Raw Material	Caught in Vietnam Sea (FAO71).
04	Receiving Raw Material	Raw material is received from fresh high seas fishing vessel and is transported to the processing facility in ice. All fish from same carrier harvest vessel and processed with same processing steps are same the lots. For swordfish, a purchasing day is a material batch.
05	Other ingredient	Tasteless smoke (to promote color retention)
06	Style of packaging	Vacuum packaged plastic bag and then packaged carton box
07	Brief description of finished product (commercial style).	Frozen loin; steaks; saku; cube; ground meat treated with tasteless smoke
08	Processing stages	Receiving fish from harvest vessel → transporting to the facility → off-loading from truck → washing, chilling → pre-processing → treating with TS → incubating with TS in cooler → removing TS, trimming & vacuum packing → Pre-freezing → freezing → preserving → cutting → packing & labeling → metal detecting → carton packing → preserving → shipping.
09	Special condition	Thawing in refrigeration condition Use immediately and do not refreezing after thawing
10	Methods of preservation	Stored in cold storage at or below minus 18 ° C
11	Methods of distribution and transportation.	Transportation by refrigeration container and distribution by frozen at or below minus 18°C
12	Intended use	To be fully cooked before consumption.
13	Intended consumers	By the general public in the USA, CANADA,... Notice: do not use for people who are allergic to components of fish
14	Intended Customer	Distributors in the USA, CANADA,....
15	Self life of product	2 years in frozen condition -18°C or below from manufacturing
16	Label requirement	On the packaging must be completion with the following information: Name and place of business of manufacture, common name of product & scientific name, ingredients, nutrition facts, thawing instructions, weight or quantity, production code, country of origin...
17	Necessary specification	<ul style="list-style-type: none"><li>Standards, regulation of Vietnam</li><li>Standards, regulation of FDA – USA, CANADA,...</li><li>Standards, regulation of customer.</li><li>BRC standard</li></ul>



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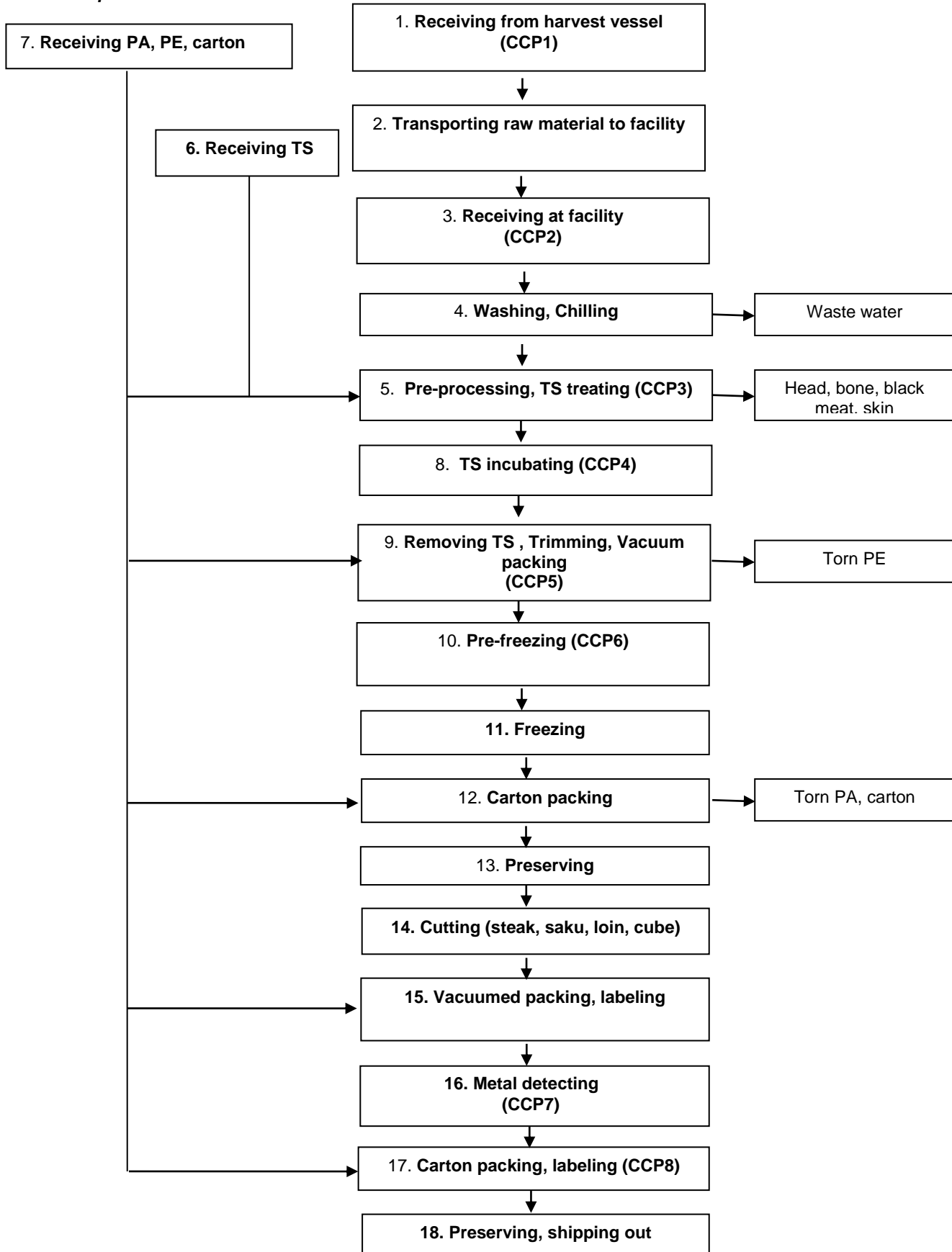
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## PRODUCT FLOW DIAGRAM

**Company Name:** HONG NGOC SEAFOOD CO., LTD

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# EXPLAINS THE PROCESS

**Company Name:** HONG NGOC SEAFOOD CO., LTD

**Address:** Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town – PhuYen Province – Vietnam

**Telephone number :** +84573.548.333

**PRODUCT: FROZEN SCOMPROID SPECIES TREATED WITH TASTELESS SMOKE**

1	RECEIVING FROM HARVEST VESSEL	<p>Only receive material from vessels not violating regulation about illegal, unreported and unregulated (IUU)</p> <p>Receiving fish by trained employee</p> <p>Examining harvest vessel records to ensure that incoming fish were properly handled onboard the harvest vessel. E.g: Rapidly chilling the fish immediately after death, controlling onboard refrigeration temperature, performing proper onboard icing</p> <p>Checking incoming fish to ensure that they are not at an elevated temperature at time of receipt (the internal temperature of fish should be 40°F (4.4°C) or below</p> <p>Performing sensory examination of incoming fish to ensure that they do not show signs of decomposition (Sensory examination of a representative sample of scombrotoxin-formation fish shows decomposition (persistent and readily perceptible in less than 2.5% of the 100% fish)</p> <p>Control weight of fish, purchase fish with weight under 70 kg only</p> <p>Analysis histamine 18 samples/lot, histamine limit &lt;30ppm or for an aggregate sample of 3 samples, histamine limit &lt;10 ppm</p>
2	TRANSPORTING TO THE FACILITY	<p>All fish to be iced and layered in ice, cover ice around each fish during transport until the fish is unloaded at the plant</p>
3	RECEIVING AT FACILITY	<p>Examining adequately ice above and around the fish at the time of off-loading. Checking internal temperature and the temperatures should be 40°F (4.4°C) or below. Checking time of transportation should be 24 hours or less</p> <p>Checking decomposition 100% fish receiving from truck/lot and allow less than 2.5%</p> <p>Check test results of histamine content &lt;30 ppm or for an aggregate sample of 3 samples, histamine content &lt;10 ppm</p>
4	WASHING, CHILLING	<p>Using scrub to clean on surface of skin of fish and spray by faucet</p> <p>Dipping fish in cool water with ice and chlorine during waiting for fillet</p>
5	PRE-PROCESSING (filleting, trimming, treating with Tasteless smoke)	<p>Filleting, skinning, removing dark meat, selecting and grading.</p> <p>Injecting TS into the loin and incubating with TS in PE bag in cooler</p> <p>This step is not refrigerated</p> <p>Handling for whole time of this step is not to exceed 30 minutes</p>
6	INCUBATING TS IN COOLER	<p>Controlling import - export product to ensure that temperature of the cooler &lt; 3.3°C</p> <p>Controlling the time of incubation should be 36 hours or less</p>



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7	REMOVING TS, TRIMMING, VACUUM PACKING	Removing TS from PE bag, checking and trimming dark meat remain, grading for AAA, AA, A, B grade and then vacuum packing This step is not refrigerated Handling for whole time of this step is not to exceed 30 minutes
8	CHILLING	Chilling at $<3.3^{\circ}\text{C}$ , time $\leq 4$ hours Setting up temperature of chilling storage (from $-2 \div 2^{\circ}\text{C}$ )
9	FREEZING	Freezing in freezer. Temperature of freezer when finishing freezing must reach $\leq -45^{\circ}\text{C}$ Time of freezing stages is not exceed 12 hours Products when finishing freezing must be hard, clear and resonant volume when knocking at
10	PACKAGING	Packing carton to preserving in cold storage, information of label on the carton including: Name of product, date of production, lot code traceability, weigh
11	PRESERVING	Preserving products in cold storage at $-18^{\circ}\text{C}$ or below until cutting
12	CUTTING	Cutting by band saw the frozen products, the products always kept frozen never defrosted.
13	PACKING & LABELING	PA vacuum packing and labeling On the label must include at least the following information: - Common name or usual name of product - Name and address of manufacturer - Name and address of distributor - Ingredients of product - Instruction to consumption Usual name is warning with People allergies know and do not use product.
14	METAL DETECTING	Detecting metal fragments by metal detector Checking the metal detector before 5 minutes start-up, every 60 minutes and at finished of working by trained employee Standard samples for checking the metal detector are: Sus 2.5mm, Fe 1.5mm and Non Fe 2.5mm
15	CARTON PACKING	The carton label must be include at least the following information: - Common name or usual name of product - Name and address of manufacturer - Name and address of distributor - Ingredients of product - Instruction to consumption - Production date, expiration date - Size, weight or quantity - Traceability code
16	PRESERVING	Preserving products in cold storage at $-18^{\circ}\text{C}$ or below
17	SHIPPING OUT	Transporting products by refrigeration container at $-18^{\circ}\text{C}$ or below



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# HAZARD ANALYSIS WORKSHEET

<b>Company Name:</b> HONG NGOC SEAFOOD CO., LTD <b>Address:</b> Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town – PhuYen Province – Vietnam <b>Telephone number :</b> +842573.548.333		<b>Product:</b> FROZEN SCOMPROID SPECIES TREATED WITH TS <b>Method of Storage and Distribution :</b> Freezing & keep ≤ -18°C <b>Intended Use :</b> To be thoroughly cooked prior to consumption <b>Intended Consumer :</b> General public (do not use for people who are allergic to components of fish).			
(1)	(2)	(3)	(4)	(5)	(6)
Ingredient/ processing step	Identify potential hazards introduced, controlled or enhanced at this step (1)	Are any potential food-safety hazards significant ? (Yes/No)	Justify for decisions For column 3	What preventive measures can be applied to prevent the significant hazards ?	Is this step a critical control point ? (Yes/No)
Receiving fish from harvest vessel (CCP 1)	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical :</b> · Scombrotoxin (histamine) elevated	Yes	Histamine inside the fish may rise over the standard if the time/temperature of fishing and preserving is longer/high than standard	Only buy fish from harvesting vessel which has signed a contract with the company · Collecting records from harvesting vessel indicates: - Fish that are gilled and gutted before chilling should be placed in ice, or in refrigerated seawater, ice slurry, or brine of 40°F (4.4°C) or less, as soon as possible after harvest, but not more than 12 hours from the time of death · All fish to be iced and layered in ice, cover ice around each fish, enough iced during preservation in the Vesell, transport until the fish is unloaded at the plant · Internal temperature when receipt ≤ 4,4°C · Number of decomposed fish (tough and visible, smell) does not exceed 2.5% of the shipment / All fish checking Analysis histamine 18 samples/lot, histamine limit <30ppm or for an aggregate sample of 3 samples, histamine limit <10 ppm	Yes
	<b>Heavy metal Hg, Cd</b>	Yes	Heavy metal : Fish can be contaminated and contains with Mercury, Cadmium from environment	Only purchase fish under 70 kg Periodic sampling verification testing of heavy metal Hg, Cd with 4 sample/year/fishing zone. Limited: Hg< 1mg/kg, Cd<0.1mg/kg (or according to the standards of each customer but not exceeding the limit as above)	Yes
	<b>Allergens</b>	Yes	May cause allergy for fish allergy people	Packing and label step will control this hazard	No
	<b>Physical:</b> Metal fragment (fish hook, ...)	Yes	Metal fragment (fish hook, ...) may be infection in to fish from catching.	Product will be removing head, gilled, gutted, and Metal detectors procedure will control this hazard	No
Transporting to the facility	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Controlled by GMP		
	<b>Physical:</b> No				



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Receiving at facility (CCP 2)	<b>Biological:</b> • Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> • Scombrototoxin (histamine) formation	Yes	Histamine may form in fish if it is not adequately ice above and around the fish	Check records of receiving raw materials at ports Check organoleptic of receipt of raw material at the factory to ensure the fish is covered with ice Internal temperature when receipt $\leq 4,4^{\circ}\text{C}$ Fish showing signs of damage (persistent and visible, smell) does not exceed 2.5% of shipment Test result of histamine is pass (histamine limit $<30\text{ppm}$ or for an aggregate sample of 3 samples, histamine limit $<10\text{ ppm}$ )	Yes
	<b>Physical:</b> No				
Washing, chilling	<b>Biological:</b> • Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> • Histamine formation	No	Controlled by GMP		
	<b>Physical:</b> • No				
Pre-processing (filleting, trimming, treating with Tasteless smoke) (CCP 3)	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> • Histamine formation	Yes	This step isn't refrigerated and time abuse may be cause of histamine elevated	Controlling the time of step filleting, trimming and TS treating (not exceed 30 minutes)	Yes
	<b>Physical:</b> • metal fragment (from knife, needle pum Co)	Yes	Metal fragment (from knife, needle) may be infection in to fish from process.	Controlling this hazard on the Metal detector stages	No
Incubating TS in cooler (CCP 4)	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	• Clostridium botulinum toxin	Yes	Temperature and time abuse possible are cause formation Clostridium botulinum toxin	Controlling temperature of chilling storage ( $< 3.3^{\circ}\text{C}$ ) and time for incubating TS (not exceed 36 hours) Setting up temperature of chilling storage (from $-2 \div 2^{\circ}\text{C}$ )	Yes
	<b>Chemical:</b> Histamine formation	Yes	Temperature and time abuse possible are cause histamine formation	Controlling temperature of chilling storage ( $< 3.3^{\circ}\text{C}$ ) and time for incubating TS (not exceed 36 hours) Setting up temperature of chilling storage (from $-2 \div 2^{\circ}\text{C}$ )	Yes
	<b>Physical:</b> • No				
Removing TS, trimming and vacuum packing (CCP 5)	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> Histamine formation	Yes	This step isn't refrigerated and time abuse may be cause of histamine elevated	Controlling the time of step removing TS , trimming and vacuum packing (not exceed 30 minutes)	Yes
	<b>Physical:</b> Metal fragment (from knife)	Yes	Metal fragment (from knife) may be infection in to fish from process.	Controlling this hazard on the metal detector stages	No



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<b>Pre-Freezing (CCP 6)</b>	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Clos.botulinum toxin formation</b>	No	Controlled by GMP		
	<b>Chemical:</b> <b>Histamine formation</b>	<b>yes</b>	<b>High temperature and time abuse may be cause of histamine formation</b>	<b>Controlling temperature at pre-freezing storage &lt; 3,3°C</b> <b>Controlling time of pre-freezing &lt; 4 hours</b>	<b>Yes</b>
	<b>Physical:</b> · No				
Freezing	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Controlled by GMP		
	<b>Physical:</b> · No				
Packaging	· Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Frozen product is stopping increase of Histamine		
	<b>Physical:</b> · No				
Preserving in cold storage	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Frozen product is stopping increase of Histamine		
	<b>Physical:</b> · No				
Cutting Packing & labeling	Biological: Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	Clostridium botulinum toxin formation	Yes	Clos. botulinum toxin may be cause of improper defrosting of consumer	Carton Packing and label step will control this hazard	No
	Chemical: · Histamine Formation	Yes	Histamine may be cause of improper defrosting of consumer	Carton Packing and label step will control this hazard	No
	· Allergens	Yes	May cause allergy for fish allergy people	Carton Packing and label step will control this hazard	No
	<b>Physical:</b> · Metal fragment (from saw blade)	Yes	Metal fragment (from saw blade) may be infection in to fish from bandsaw cutting.	Controlling this hazard on the metal detector stages	No





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<b>Metal Detecting (CCP 7)</b>	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Frozen product is stop increase of Histamine		
	<b>Physical:</b> · Metal fragment existence	Yes	<b>Metal fragment may be infect to product from processing and be residual in products</b>	<b>Testing each unit of product by metal detector. Testing metal detector by standard object : Φfe 1.5mm, Φ sus 2.5mm, Φnonfe 2.5mm</b>	<b>Yes</b>
<b>Master carton packing &amp; labeling (CCP8)</b>	<b>Biological:</b> Pathogen growth and/or contamination <b>Clostridium botulinum toxin formation</b>	No  Yes	Controlled by GMP and SSOP.  <b>Clos. botulinum toxin may be cause of improper defrosting of consumer</b>	<b>Information on the label: Keep frozen, PA removing, thawing in cold conditions before use</b>	  <b>yes</b>
	<b>Chemical:</b> · Histamine Formation	Yes	<b>Histamine may be cause of improper defrosting of consumer</b>	<b>Information on the label: Keep frozen, thawing in cold conditions before use</b>	<b>Yes</b>
	· Allergens	Yes	<b>May cause allergy for fish allergy people</b>	<b>Allergens or usual name of product is warning for people allergies do not use product</b>	<b>Yes</b>
	<b>Physical:</b> · No				
Preserving in cold storage	<b>Biological:</b> Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Frozen product is stopping increase of Histamine		
	<b>Physical:</b> · No				
Shipping	· Pathogen growth and/or contamination	No	Controlled by GMP and SSOP.		
	<b>Chemical:</b> · Histamine formation	No	Frozen product is stopping increase of Histamine		
	<b>Physical:</b> · No				



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# TABLE OF SIGNIFICANT HAZARD IDENTIFICATION

Company Name: HONG NGOC SEAFOOD CO., LTD Address: Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town – PhuYen Province – Vietnam Telephone number : +842573.548.333		Product: FROZEN SCOMBROID SPECIES TREATED WITH TS. Method of Storage and Distribution : Freezing & keep $\leq -18^{\circ}\text{C}$ Intended Use : To be thoroughly cooked prior to consumption Intended Consumer : General public. (do not use for people who are allergic to components of fish).		
Ingredients/Processing stages	Hazards	Possibility (High/Medium/Low)	Levels (High/Medium/Low)	Significant (Yes/No)
Raw material receipt from harvest vessel	• Microorganism infection and growth	Low	Medium	No
	• Histamine	High	High	Yes
	• Heavy metal Hg, Cd	Medium	Medium	Yes
	• Allergens	Low	High	No
	• Metal fragment (fish hook,...)	Low	High	No
Transport to factory	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Receiving at facility	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Medium	High	Yes
Washing, chilling	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Pre-processing, TS treatment	• Microorganism infection and growth	Low	Medium	No
	• Histamine	High	High	Yes
	• Metal fragment (from knife, needle pum co,...)	Low	High	No
TS incubating	• Microorganism infection and growth	Low	Medium	No
	• Histamine	High	High	Yes
	• Clostridium botulinum toxin	Low	High	Yes
Removing TS and vacuum packing	• Microorganism infection and growth	Low	Medium	No
	• Histamine	High	High	Yes
Pre-freezing	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	Yes
	• Clostridium botulinum toxin	Low	High	No
Freezing	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Packing	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Storage	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Cutting, packing Vacuum, labeling	• Microorganism infection and growth	Low	Medium	No
	• Allergens	Low	High	No



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	• Histamine	Low	High	No
	• Clostridium botulinum toxin	Low	High	No
Metal detection	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
	• Metal fragment	Low	High	Yes
Carton packing, labeling	• Microorganism infection and growth	Low	Medium	No
	• Allergens	Low	High	Yes
	• Histamine	Low	High	Yes
	• Clostridium botulinum toxin	Low	High	Yes
Cold storage	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No
Shipping	• Microorganism infection and growth	Low	Medium	No
	• Histamine	Low	High	No



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# CCP<sub>s</sub> DECISION TABLE

**Company Name:** HONG NGOC SEAFOOD CO., LTD

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**Telephone number :** +842573.548.333

**PRODUCT:** FROZEN SCOMPROID SPECIES TREATED WITH TASTELESS SMOKE

INGREDIENT / PROCESSING STEP	POTENTIAL HAZARD	IDENTIFY THE CCP				
		QUESTION 1 (Y/N)	QUESTION 2 (Y/N)	QUESTION 2.1 (Y/N)	QUESTION 3 (Y/N)	CCP (Y/N)
Receiving fish from harvest vessels	Histamine formation	Y	Y	-	Y	Y
	Heavy metal Hg, Cd	Y	Y	-	Y	Y
Receiving at facility	Histamine formation	Y	Y	-	Y	Y
Pre-processing , TS treating	Histamine formation	Y	Y	-	Y	Y
TS incubating	Histamine and Clos.botulinum toxin formation	Y	Y	-	Y	Y
Removing TS, trimming and vacuum packing	Histamine formation	Y	Y	-	Y	Y
Pre-freezing	Histamine formation	Y	Y	-	Y	Y
Metal Detection	Metal fragments inclusion	Y	Y	-	Y	Y
Packing, labeling	Histamine and Clos.botulinum toxin formation	Y	Y	-	Y	Y
	Allergens					



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### HACCP PLAN FORM

<b>Company Name: HONG NGOC SEAFOOD CO., LTD</b> <b>Address:</b> Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town– PhuYen Province – Vietnam <b>Telephone number :</b> +842573.548.333			<b>NAME OF PRODUCT: FROZEN SCOMBROID SPECIES TREATED WITH TASTELESS SMOKE</b> <b>Method of distribution and storage: frozen at or below minus 18°C</b> <b>Methods use: Cooked before eating.</b> <b>Objects using: General public (do not use for people who are allergic to components of fish)</b>						
<i>Critical control point (CCP)</i>	<i>Significant Hazards</i>	<i>Critical limits / Operating Limit for each preventive measure</i>	<i>Monitoring</i>				<i>Corrective actions</i>	<i>Records</i>	<i>Verification</i>
			<i>What ?</i>	<i>How ?</i>	<i>Frequency ?</i>	<i>Who ?</i>			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Receiving fish on ice from harvest vessel (CCP 1)	Scambrotoxin (histamine) formation	Maintain signed vessel directives on file.  All lots received are accompanied by harvest vessel records that show: Fish that are gilled and gutted before chilling should be placed in ice, or in refrigerated seawater, ice slurry, or brine of 40°F (4.4°C) or less, as soon as possible after harvest, but not more than 12 hours from the time of death - All fish to be iced and layered in ice, cover ice around each fish during transport until the fish is unloaded at the plant	Vessel approval records	Review of signed vessel record	Every harvested vessel	QC	Reject the lot  Discontinue use of the supplier until evidence is obtained that harvesting and onboard practices and control have been improved	Approved Vessel Records	Review monitoring, corrective action, and verification records within 1 week of preparation
		- All fish to be iced and layered in ice, cover ice around each fish during transport until the fish is unloaded at the plant	Harvest vessel records	Review of controls documented in the records	Each lot received			Harvest vessel records containing the information described above	
		Less than 2.5% decomposition (persistent and readily perceptible) in the incoming lot	Amount of decomposition in the incoming lot	Sensory examination	Every fish			Receiving record of result of sensory examination	



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<b>Company Name: HONG NGOC SEAFOOD CO., LTD</b> <b>Address: Lot B3- Hoa Hiep Industrial Zone – Hoa Hiep Bac Ward - Dong Hoa Town– PhuYen Province – Vietnam</b> <b>Telephone number : +842573.548.333</b>			<b>NAME OF PRODUCT: FROZEN SCOMPROID SPECIES TREATED WITH TASTELESS SMOKE</b> <b>Method of distribution and storage: frozen at or below minus 18°C</b> <b>Methods use: Cooked before eating.</b> <b>Objects using: General public (do not use for people who are allergic to components of fish)</b>						
<i>Critical control point (CCP)</i>	<i>Significant Hazards</i>	<i>Critical limits / Operating Limit for each preventive measure</i>	<i>Monitoring</i>				<i>Corrective actions</i>	<i>Records</i>	<i>Verification</i>
			<i>What ?</i>	<i>How ?</i>	<i>Frequency ?</i>	<i>Who ?</i>			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Receiving fish on ice from harvest vessel  (CCP 1)	Scombrototoxin (histamine) formation	Internal temperature of fish $\leq 4,4^{\circ}\text{C}$	Internal temperature of the fish at time of off-loading from vessel	Check temperature of 12 first fish and every 10th fish afterwards	Every lot received	QC	Reject the lot  Discontinue use of the supplier until evidence is obtained that harvesting and onboard practices and control have been improved	Receiving record internal temperature of fish	Check the digital thermometer for accuracy and damage and to ensure that it is operational before putting it into operation perform these same checks daily, at the beginning of operations, and calibrate it once per year Review monitoring corrective action, and verification records within 1 week of preparation
		Less than 30 ppm histamine for single sample OR less than 10 ppm in each 3 fish composite	Fish fresh for histamine content	Histamine analysis of 18 randomly selected fish per lot	Every lot received			Report of histamine analysis	Review monitoring, corrective action, and verification records with in 1 week of preparation At least 4 times per year, do comparing lab test results on one sample between internal and Vilas-certified third party laboratory to examine the accuracy of internal machines and employees' manipulation
	Heavy metal: Hg, Cd	Heavy metal: Hg< 1mg/kg, Cd<0.1mg/kg (or according to the standards of each customer but not exceeding the limit as above)  Weight of fish < 70 kg	Weight	Scaling	Every fish	QC	Refuse to purchase fish with 70 kg or more	Record of raw material receipt	Review monitoring and corrective action records every week Check the working status of scales daily. Calibrate scales once month and standard weights once a year. Periodic sampling verification testing of heavy metal Hg, Cd with 4 sample/year/fishing zone. Over 80% of final export products are sampled to verify heavy metal



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			What ?	How ?	Frequency ?	Who ?			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Receiving at facility (CCP 2)	Histamine formation	<p>Adequate ice surround fish</p> <p>Internal temperature of all fish less than 4.4°C</p> <p>Less than 2.5% decomposition (persistent and readily perceptible, smell) in the incoming lot</p> <p>Histamine content of testing samples &lt; 30ppm. (or histamine content of aggregate samples &lt; 10ppm)</p>	<p>Ice of surround fish</p> <p>Internal temperature of representative fish</p> <p>Amount of decomposition in the incoming lot</p> <p>Histamine content</p>	<p>Visual observation</p> <p>Check temperature of 12 first fish and every 10th fish afterwards</p> <p>Sensory examination</p> <p>Check test results of histamine</p>	<p>Every lot received</p> <p>Every fish</p> <p>Every lot received</p>	QC	<p>Reject the lot</p> <p>Discontinue use of the supplier or carrier until evidence is obtained that transportation-handling practices have been improved</p>	<p>Receiving and sensory record</p> <p>Test report of testing histamine</p>	<p>Check the thermometer for accuracy and damage, and to ensure that it is operational before putting into operation, perform these same checks daily at the beginning of operational, and calibrate it once per year</p> <p>Review monitoring, corrective action, and verification records within 1 week of preparation</p> <p>Provide sensory training for new fish examiners and annual training for all fish examiners</p>



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			<i>What ?</i>	<i>How ?</i>	<i>Frequency ?</i>	<i>Who ?</i>			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Pre-processing TS treating (CCP 3)	Histamine formation	This step is not refrigeration, so Time for this step is not exceeds 30 minutes	Time of product exposure to unrefrigerated conditions during processing in this step	Visual tracking of time for a marked batch of product to move from raw material chilling in ice to cooler	Every batch	QC	Ice and hold the affected batch in a cooler  Perform histamine analysis on a minimum of 60 fish in the affected batch  Destroy the entire batch if any fish exceeds 30 ppm histamine  Modify the process, if necessary, to reduce delays	Processing record	Review monitoring, corrective action, and verification within 1 week of preparation Take samples for internal histamine testing every month





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(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
TS Incubating (CCP 4)	Histamine and Clos. botulinum toxin formation	The required cooler temperature must be below 38°F (< 3.3°C) Setting up temperature of chilling storage (from -2 ÷ 2°C)  Maximum incubating time in the cooler of 36 hours	Cooler temperature  Time of product in the cooler	Temperature data logger  Visual tracking of time for each lot	Continuous, with a visual check of recorded data twice per day Each lot of product	QC	Move some or all of the product in the malfunctioning cooler to another cooler, ice and hold the product until it can be evaluated based in its total time and temperature exposures during prior processing operations and  Make repairs or adjustments to the malfunction cooler as needed  Or, perform histamine and clos.botulinum analysis on a minimum of 60 fish representative of the affected product Destroy all affected product if any fish exceeds 30 ppm histamine or detected clos.botulinum	Charts of continuous-recording device  Corrective Action Record  TS incubating record	Review monitoring, corrective action, and verification records within 1 week of preparation  Sampling of semi-finished products for Clos.botulinum analysis at outside laboratory every 3 month  All thermometers shall be functioning properly and accurate checked monthly  Reference thermometer(s) is calibrated yearly. Take samples for internal histamine testing every month



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			<i>What ?</i>	<i>How ?</i>	<i>Frequency ?</i>	<i>Who ?</i>			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Removing TS Trimming & vacuum packing (CCP 5)	Histamine formation	This step is not refrigeration, so Time for this step is not exceeds 30 minutes	Time of this processing step	Visual tracking of time for a marked batch of product to move from cooler to enter air blast freezing	Every batch	QC	Ice and hold the affected batch in a cooler  Modify the process, if necessary, to reduce delays  Perform histamine analysis on a minimum of 60 fish in the affected batch  Destroy the entire batch if any fish exceeds 30 ppm histamine	Processing & sensory record	Review monitoring, corrective action, and verification within 1 week of preparation Take samples for internal histamine testing every month



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			<i>What ?</i>	<i>How ?</i>	<i>Frequency ?</i>	<i>Who ?</i>			
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Pre-freezing (CCP 6)	Histamine	Temperature of storgae < 3,3 <sup>0</sup> C  Time of this step not to exceed 4 hours	Temperature of chilling storgae  Time of pre-freezing	Observe thermometer  Watch time from the beginning to finishing pre-freezing	1 hour per time	QC	Move all the products from the storage with nonconforming temperature to another chilling storage, adjust or repair damaged storage Move products for freezing when time for pre-freezing > 4 hours Perform histamine analysis on a minimum of 60 fish in the affected batch  Destroy the entire batch if any fish exceeds 30 ppm histamine	Pre-freezing monitoring records	Review monitoring, corrective action, and verification records within 1 week of preparation  Thermometers shall be functioning properly and accurate checked monthly



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(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
Metal Detection (CCP7)	Metal fragments inclusion	All of the product passes through an operating metal detector (Standard object : ΦFe 1.5mm, Φ sus 2.5mm, ΦNonfe 2.5mm)	Metal detector present and operating	Visual examination	Before start-up Every 1 hour Finished working	QC	Isolate products to be found metal piece, find and remove metal piece from products, recycle and detect again	Corrective Action Record	Review monitoring, corrective action, and verification records within 1 week of preparation
		fragments are in the product passing the through the metal detector	The product for the presence of metal fragments	Electronic metal detector No detectable metal	Continuous		Isolate shipment in the period of incident (damaged machine). Detect product again by another machine and release shipment		
Cutting, packing & labeling (CCP8)	Histamine and Clos.botulinum toxin formation  Allergens	All packaged product labeled to identify fish and contain a “thawing instructions” statement with contains as below: - keep frozen and store at 0°F. Thaw in refrigerator - remove from vacuum package before thawing - do not refreeze after thawing  - the common name of product  Finished product labels must declare the presence of allergen	Finished product labels	Visual check for all packing material prior to packing	Every daily unit of packaging materials	QC	Segregate and relabel any improperly labeled product Segregate and destroy any label stock that does not contain the proper statement Determine and correct the cause of improper labels	Paking record	Review monitoring, corrective action, and verification records within 1 week of preparation