ABSTRACT:
The presentation focuses on implementing Hazard Analysis and Critical Control Points (HACCP) to ensure the safety and quality of fresh fish fillets, addressing growing concerns over food safety in the seafood industry. It provides a detailed understanding of HACCP principles tailored specifically for fresh fish fillet processing. Topics covered include hazard identification, critical control point determination, monitoring, corrective actions, verification, and record-keeping, with a focus on challenges like temperature control and microbial growth. Case studies and practical examples demonstrate HACCP implementation in real-world scenarios, emphasizing collaboration among stakeholders for effective food safety management. Overall, it serves as a comprehensive guide for stakeholders involved in fresh fish fillet production, enabling them to establish and maintain robust HACCP programs to uphold food safety and quality standards.

INTRODUCTION:
- Fishmeal is produced either from whole fish (low economic value fish, sometimes called trash fish) or from by-products of fish fillet production factories that contain inedible parts, head, skin, fins, and bones.
- Fresh fish fillet is a premium portion of fish, meticulously prepared by removing bones and skin, leaving behind a succulent, boneless piece of meat.
- Packed with essential nutrients like protein, omega-3 fatty acids, vitamins, and minerals, fresh fish fillet offers numerous health benefits, supporting overall well-being and a balanced diet.

SIGNIFICANT HAZARDS AND CONTROL MEASURES:

<table>
<thead>
<tr>
<th>Significant Hazards</th>
<th>Control Measures</th>
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<tbody>
<tr>
<td>Contamination of fish by pathogenic bacteria (e.g., Salmonella, Listeria)</td>
<td>Conduct regular audits and inspections of supplier facilities to assess compliance with food safety regulations.</td>
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<tr>
<td>Temperature abuse leading to bacterial growth</td>
<td>Use of refrigerated trucks or containers to maintain proper temperature during transit.</td>
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<tr>
<td>Contamination by pathogenic bacteria</td>
<td>Inspect fish upon receipt for freshness, abnormal odor, and signs of contamination.</td>
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<tr>
<td>Microbial growth due to improper temperature control</td>
<td>Use of refrigerated storage facilities to maintain proper temperature.</td>
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MONITORING SYSTEMS:
- Material Reception: Verification of recipe adherence
- Cooking: Use a thermometer
- Cooling: Use a thermometer
- Packaging: Visual Inspection, Chemical Testing, Temperature Monitoring

RECORD KEEPING AND DOCUMENTATION:
- Packaging material inspection records
- Labeling verification logs
- Storage temperature records
- Storage temperature records
- Incoming fish inspection records
- Transportation temperature logs
- Equipment sanitation logs
- Temperature monitoring records

REFERENCES
- https://www.fda.gov/food/hazard-analysis-critical-control-point-haccp/seafood-haccp