

Vibrio Control Plan HACCP Template

Critical Control Point	Significant Hazard	Critical Limits for each Control Measure	Monitoring What	Monitoring How	Monitoring Frequency	Monitoring Who	Corrective Actions	Verification	Records
Receiving May 19th - October 19th 2026	Naturally occurring <i>vibrio parahaemolyticus</i> bacteria	Oysters shall be adequately iced, with time of icing indicated on the shellfish tag or the harvester icing tag. Icing must occur within two (2) hours of harvest or exposure by tide. OR Oysters harvested from shellfish growing areas CCB- 42, CCB-43, CCB-45, CCB-46, CCB-47 and V-20, between July 1 – September 15, 2026 shall be adequately iced within one (1) hour of time of harvest or exposure, or prior to leaving the point of landing, whichever occurs first.	Harvester Tag Adequately iced as specified in the 2026 Vibrio Control Plan	Visual	Each bag or container upon receipt OR each shellfish icing container.	Trained employee	Reject any lot not properly tagged and/or adequately iced. When rejected, document name of harvester, harvest area, harvest date, date and time of delivery, and harvester's DMF Shellfishing Permit number. Report to DMF OR, if received, place on hold and report to DFP. Discontinue receipt of oysters from harvester until compliance is met.	Review and sign weekly	Receiving Log Corrective Action Log Cooling Monitoring Record Corrective Action Log