



Ready-to-Eat Fish - Product and Process Information

Name _____ Telephone _____
(Name of the person responsible for developing the process*)

Mailing Address _____

Product Description	
Producer	
Product Name	
Species	
Storage Conditions	
Shelf Life	
Ingredients	
Process Description	
Process Description	
Critical Factors	
Heat Process	
F-value and log reduction	
Target Organism(s)	
Safety Parameters (Aw, pH, water phase salt)	
Packaging Material and Method	
Other Critical Factors	

I/ We, _____, of _____
(Name and Position)

(Company Name and Address)

attest that the process described above results in the production of safe fish products.

Signature: _____ Date: _____

* The attestation must be signed by the technically competent person or process authority who developed the process.

Information may be accessible or protected as required under the provisions of the Access to Information Act.

(see instructions following)



Instructions for Completion
Ready-to-Eat Fish - Product and Process Information

Name	Name of the person responsible for developing the process
Product Description	
Producer	Name of the processor that produced the product
Product Name	Include the common name, and when applicable, the style of pack and packing medium, e.g., pickled herring fillets in mustard sauce
Species	Scientific name of species packed, e.g., <i>Clupea harengus harengus</i> = Herring (refer to CFIA Fish List at http://active.inspection.gc.ca/scripts/fispoi/fplist/fpresults.asp?lang=e&cmd=4&q=&ntype=e)
Storage Conditions	Refrigerated, frozen, or room temperature (ambient)
Shelf Life	Shelf life of product
Ingredients	List ingredients or attach a copy of the label
Process Description	
Process Description	Include the processing steps of how the product is made (use a process flow or a description in words)
Critical Factors	
Fill in the critical factors that apply to the described process	
Heat Process	Internal time and temperature for any heat process including cooking and pasteurization
F-value and log reduction	Applies to pasteurization process only; include T_{ref} and z-value
Target Organism(s)	List microorganism(s) targeted by heat process
Safety Parameters (A_w , pH, water phase salt)	List the safety parameter or combination of parameters that are critical to the safety of the product)
Packaging Material and Method	For refrigerated and shelf stable products where packaging can affect food safety
Other Critical Factors	List as appropriate