



THERMAL PROCESS CONTROL FORM FOR CANNED FISH AND FISH PRODUCTS

A. PRODUCT:

Plant Registration Number: _____

Thermal Process Reference Number: _____

Name Form or Style and Packing Medium: _____

Fish is Packed: Raw Smoked Pre-cooked Previously Frozen

Percent Fish: _____ Percent Other Than Fish : _____% Specify _____

Product Information: _____ raw pH _____ Water Activity

Type of Product: Low-Acid Canned Food Acidified Low-Acid Canned Food

B. PROCESSING METHOD:

Sterilizer: Manufacturer _____ Type: _____ ID #: _____

Heating Medium: _____

Processing Method: Still Agitating Other (explain) _____

Acidified Maximum Equilibrium pH: _____

Method of Acidification: _____

Acidifying Agent: _____

Pasteurization Method: _____

Preservative Used: _____

CONTAINER INFORMATION:

Type: 3-piece _____ soldered _____ welded _____ 2-piece _____
tin _____ TFS (tin free steel) _____ aluminum _____ glass _____ pouch _____
other _____

Container Name: _____

Container Dimensions: _____ x _____ x _____

Capacity: _____
volume units

PROCESS ESTABLISHMENT SOURCE: _____

DATE LAST ESTABLISHED _____

PROCESS RECOMMENDATIONS ATTACHED? YES _____ NO _____

C. CRITICAL FACTORS: AS DELINEATED BY PROCESS SPECIALIST OR PROCESS AUTHORITY TO ASSURE COMMERCIAL STERILITY

No Critical Factors associated with this thermal process: _____

Critical Factors:

Maximum Water Activity (MW) _____ Quality Products (PQ) _____

Consistency/Viscosity (CV) _____ Matting Tendency (MT) _____

- Value _____ Layer Pack (LP) _____

- Units _____ Particle Size (PS) _____

- Method Name _____ Syrup Strength (SS) _____

- Temperature _____ Starch Added (SA) _____

Fill Method (FM) _____ -Max. % _____

- Hand _____ -Type _____

- Machine _____ Formula Changes (FC) _____

- Other _____ Preparation Method (PM) _____

% Solids _____ Other Binder (OB) _____

Min. % Moisture of Dry Ingredients _____

Other (specify) (OT) _____

Solid to Liquid Ratio (wt. to wt.) (SL) _____

Drained wt./Net wt. Ratio (DW) _____

Arrangement of Pieces in Container (AP) _____

Maximum Pouch Thickness in Retort (MP) _____

Maximum Residual Air (Pouches) (MR) _____

Container Position in Retort (CP) _____

-Nesting of Containers (NC) _____ maximum

D. SCHEDULED PROCESS

Are dividers used in the baskets? Yes ____ No ____

Vent Schedule: ____ Deg F. or ____ Deg C. and ____ Minutes

Temperature-distribution test conducted by: _____ Date of test: _____

YY MM

LACF SCHEDULED PROCESS

Min. IT ____ Deg F or ____ Deg C

Process Time: ____ Minutes

Process Temp.: ____ Deg F or ____ Deg C

Least Sterilizing Value F_0 ____

Is cooling a factor in process lethality? No ____ Yes ____ Specify Critical Factors: _____

F_0 With Cooling ____ F_0 Without Cooling ____

Cooling Phase Time: ____ Minutes Final Product Temperature: ____ Degrees

Type of cooling: ____ In retort under pressure ____ Out of retort
____ In retort at atmospheric pressure ____ In retort, water spray
____ Other _____

Water supply: ____ Town ____ Plant ____ Chlorination Other _____

Residual chlorine content: _____ ppm

OTHER CRITICAL FACTORS TO ASSURE COMMERCIAL STERILITY

Headspace: ____ Net ____ in. or ____ mm Gross ____ in. or ____ mm ____ N/A

Maximum Weight: Drained ____ oz. or ____ g Fill ____ oz. or ____ g ____ N/A

Minimum Net Weight: ____ oz. or ____ g ____ N/A

Minimum Free Liquid at Closing: ____ oz. or ____ g ____ N/A

Minimum Container Closing Machine Gauge Vacuum: ____ ____ N/A

Other: _____

ACIDIFIED or a_w CONTROLLED SCHEDULED PROCESS

Min. IT ____ Fill ____ Center ____

Process Time: ____ Hold Time: ____

Other: _____ N/A

Process Temp.: ____ Deg F or Deg C ____ N/A

E. QMP FILE REVIEW

Company Name: _____

Company Address: _____

Plant Location : _____

COMPANY OFFICER

Name: _____

Title: _____

Date: _____

Action: _____