

Blackworm HACCP Plan (Hazard Analysis Critical Control Point)

1. Activity Description
2. Potential Hazards
3. Flow Diagram
4. Hard Analysis Worksheet
5. HACCP Plan Form

1) Activity Description

Facility: Warm Springs National Fish Hatchery	Site: Warm Springs National Fish Hatchery
Project Coordinator: Carlos Echevarria	Activity: Blackworms for fish culture forage
Site Manager: Carlos Echevarria	
Address: 5308 Spring Street Warm Springs, GA 31830	
Phone: (706) 655-3382	

Project Description

i.e. Who; What; Where; How; Why

Blackworms are shipped to WSNFH from California Aquatic Foods and stored in a flow through tank for fish culture forage.

2) Identify Potential Hazards

Hazards: Species which may potentially be moved/introduced	
Vertebrates:	None
Invertebrates:	None
Plants:	None
Other Biologics:	bacteria, parasites, protozoans, fungus
Others:	None

3) Flow Diagram

Step 1	Blackworms received via Federal Express
Step 2	Blackworms rinsed into 4 foot flow through tank where worms are supplied with a constant flow of clean 18°C spring water

4) Hazard Analysis Worksheet

(1) Harvest or Aquaculture Step	(2) Identify potential ANS hazards introduced or controlled at this step (1)	(3) Are any potential ANS hazards significant? (Yes/No)	(4) Justify your decisions for column 3	(5) What control measures can be applied to prevent the significant hazards	(6) Is this step a critical control point? (Yes/No)
(1) Blackworms are received via Federal Express	Fish/other vert: none	No	Reputable company, and n.o exposure to ANS vertebrates, so acceptable level of risk	NA	No
	Invertebrates: none	No	Reputable company and no exposure to ANS invertebrates, so acceptable level of risk	NA	No
	Plants: algae: none	No	Reputable company and no exposure to ANS plants, so acceptable level of risk	NA	No
	Other biologics: none	No	Reputable company and no exposure to ANS biologics during shipping, so acceptable level of risk	NA	No
(2) Blackworms rinsed into 4ft flow through tanks where worms are supplied with fresh spring water	Fish/other vert: none	No	Reputable company, so acceptable level of risk	NA	No
	Invertebrates: none	No	Reputable company, so acceptable level of risk	NA	No
	Plants: algae: none	No	Reputable company, so acceptable level of risk	NA	No
	Other biologics: bacteria, fungus, parasites, protozoans	Yes	Reputable company, but bacteria, fungus, parasites and protozoans always possible	Blackworms held in flow through tanks	No

5) ANS-HACCP Plan Form

(1) Critical Control Point (CCP)	(2) Significant Hazard(s)	(3) Limits for each Control Measure	Monitoring				(8) Evaluation and Corrective Action(s) (if needed)	(9) Supporting Documentation (if any)
			(4) What	(5) How	(6) Frequency	(7) Who		
No significant hazardous identified. No critical control points. No HACCP Plan required.								
Facility: Warm Springs National Fish Hatchery						Activity: Blackworms for fish culture forage		
Address: 5308 Spring Street Warm Springs, GA 31830								
Signature:						Date:		
HACCP Plan Was Followed								