

Product/Procedure Description

Organization info	Organization name:
	Address: City: State: Zip:
(if applicable):	Fish species:
Harvest, production, management, research, or enforcement activity:	Activity:
Method of transportation, distribution and storage of fish, gear, boats, etc.:	Methods:
(if applicable):	Intended use and consumer:

Product/Procedure Flow

List the steps involved in the research, management, enforcement, or fish production activity. Only a simple, but complete, description of the procedure is needed. It is important to include all the steps within the control of the agency or business, but use only as many steps as necessary to define your procedure.

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Next Steps...

Once you have defined your procedure, determine potential hazards by completing the potential hazards worksheet.

Upon completion of your AIS-HACCP plan, sign to signify that the plan has been accepted for implementation.

Name:	
Signature: X	Date:

Potential AIS Hazards

List all relevant species

Examples: round goby,
tubenose goby, non-native
amphibians, etc.

AIS Fish and Other Vertebrates

Examples: Dreissenid mus-
sels, spiny waterfleas, etc.

AIS Invertebrates

Examples: Eurasian water-
milfoil, water chestnut, etc.

AIS Plants

Examples: whirling dis-
ease, heterosporis, spring
viremia of carp, etc.

AIS Pathogens

Next Step...
Once you've identified
potential hazards, complete
a hazard analysis form.

AIS-HACCP

Aquatic Invasive Species – Hazard Analysis and Critical Control Point

Hazard Analysis Worksheet

1 Activity	2 Hazards	3	4 Justification	5 Control	6 CCP
Activity, Harvest or Aquaculture Step (from flow diagram)	Potential AIS hazards introduced or controlled at this step (from potential hazards worksheet)	Are AIS hazards significant? (Yes/No)	Justify your decisions for column 3.	What control measures can be applied to prevent the significant hazards?	Is this step a critical control point? (Yes/No)

Work Flow Step <input type="radio"/>	Fish/Other Vert.				
	Invertebrate				
	Plant				
	Pathogens				

Work Flow Step <input type="radio"/>	Fish/Other Vert.				
	Invertebrate				
	Plant				
	Pathogens				

Next Step...

Once you have determined the critical control points of your procedure, you may enter them in row 1 of the HACCP plan form.

AIS-HACCP

Aquatic Invasive Species – Hazard Analysis and Critical Control Point

Hazard Analysis Worksheet

1 Activity	2 Hazards	3	4 Justification	5 Control	6 CCP
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Next Step...

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AIS-HACCP

Aquatic Invasive Species – Hazard Analysis and Critical Control Point

AIS-HAACP Plan Form

<p>Critical Control Point Each row answered "yes" in column 6 on the Hazard Analysis Form</p>	1		
<p>Significant Hazards as determined in column 3 of the Hazard Analysis Form</p>	2		
<p>Limits for each control measure</p>	3		
<p>Monitoring Describe what is being monitored</p>	4		
<p>Explain how the monitoring will take place</p>	5		
<p>Frequency of monitoring</p>	6		
<p>Person or position responsible for monitoring</p>	7		
<p>Corrective Actions Actions taken when limits of control measures are not met</p>	8		
<p>Verification Method of Verification</p>	9		
<p>Records List what is recorded at each critical control point</p>	10		

Final Step...

Once you have completed your HACCP plan, attach it to the signed product/procedure form with the hazard analysis worksheets.

AIS-HACCP

Aquatic Invasive Species – Hazard Analysis and Critical Control Point

AIS-HAACP Plan Form

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