Finfish Flow Chart
For MPU Processing

Finfish are harvested from clean water (CCP1)

Finfish are chill killed in ice water for 10 minutes

Finfish are shipped and or received in refrigeration or on ice

Finfish are de-headed, gilled and gutted, steaked, filleted, bulleted

Finfish products are rinsed and inspected

Products are placed in ice water to reach 40°F within 60 minutes (CCP2)

Finfish are weighed, packaged and labeled (CCP 3 and 4)

Refrigerated product (----CCP5----) Frozen product

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Vacuum Packed

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Stored on ice at lower than 40°F

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Transport on Ice or Refrigerated

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Stored frozen at or below 0°F until use

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Transport Frozen