

**DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION**

DISTRICT OFFICE ADDRESS AND PHONE NUMBER
158-15 Liberty Ave
Jamaica, N.Y. 11435
(718) 340-7000

DATE(S) OF INSPECTION
6/5-28/01

FEI NUMBER
3003189885

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT IS ISSUED

To: Mr. Arcadi Marcovich, President

FIRM NAME
Haifa Smoked Fish, Inc.

STREET ADDRESS
94-15 150th Street

CITY, STATE AND ZIP CODE
Jamaica, N.Y. 11435

TYPE OF ESTABLISHMENT INSPECTED
Smoked Fish Manufacturer

DURING AN INSPECTION OF YOUR FIRM WE OBSERVED:

1. The firm's written HACCP plan for manufacturing hot and cold smoked fish products failed to recognize the rinse step as a critical control point. Rinsing adequately, although not excessively, after the salting stage is critical in achieving a vacuum packaged finished product with a minimum of (b) (4) % water phase salt levels to control the Clostridium botulinum type-E hazard.
2. On 6/5/01, the firm failed to follow specifications listed in their process schedule during the thawing phase for manufacturing batches of cold smoked mackerel in that the general guidelines of their process schedule calls for defrosting to be done inside a walk-in cooler maintained at temperatures below (b) (4) F, although the firm's SOP is to defrosts frozen fish inside the unrefrigerated main fish processing room overnight at ambient temperatures.
3. The firm's written HACCP plan for manufacturing cold smoked fish is inadequate in that it failed to recognize Clostridium botulinum Type-E present in the gut of uneviscerated fish as a hazard during the critical control point identified as "THAWING", although the firm thaws uneviscerated finfish.
4. The critical limit listed in the FINISHED PRODUCT STORAGE critical control point within the firm's written HACCP plan for manufacturing hot and cold smoked fish products is inadequate in that the plan fails to recognize a maximum time limit when finished fish products are exposed to temperatures between 38°F and 50°F, although Clostridium botulinum type-E can grow at temperatures above 38°F.
- 5a. The firm lacked calibration records for their (b) (4) smoke ovens, used to manufacture smoked fish products.
- 5b. The firm failed to calibrate the thermometers which monitor temperatures inside their walk-in coolers in a proper manner in that the (b) (4) standard thermometer used to calibrate the processing thermometers was not calibrated.
- 5c. The firm's thermometer calibration records were inadequate in that the record only indicated that proper calibration was accomplished, as opposed to listing the values of standard deviation.

Attachment # 3
Firm: Haifa Smoked Fish
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EI Dates: 6/5-28/01 DU
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SEE
REVERSE
OF THIS
PAGE

EMPLOYEE(S) SIGNATURE

Donald Ullstrom
Manhar Patel

EMPLOYEE(S) NAME AND TITLE (Print or Type)

Donald Ullstrom, Investigator
Manhar Patel, Microbiologist

DATE ISSUED

6/28/01