

SMOKING OPERATION

Date: _____

Name of Premise: _____

Premise Number: _____

Address of Premise: _____

License Number: _____

	Acceptable	Unacceptable	Comments
Brining/Salting			
Clean salt used / NO nitrite in recipe	<input type="checkbox"/>	<input type="checkbox"/>	_____
Brine/salt mix is in clean container and labeled (date/batch)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fresh brine solution for each new fish batch	<input type="checkbox"/>	<input type="checkbox"/>	_____
Brine to fish ratio is approx 2:1 (volume/weight) or minimum 15.8% salt (s.g = 1.118) / 60°SAL	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish is completely immersed in brine	<input type="checkbox"/>	<input type="checkbox"/>	_____
Minimum brining time is 6 hours	<input type="checkbox"/>	<input type="checkbox"/>	_____
Maximum fish thickness is 4 cm (1½ inch)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Brining done at refrigerated temperature (≤4°C; 40°F)	<input type="checkbox"/> Yes	<input type="checkbox"/> No †	_____
Documentation and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>	_____
Drying (Curing)			
Salt used to increase drying rate	<input type="checkbox"/>	<input type="checkbox"/>	_____
Minimum time for open vent = 2hours	<input type="checkbox"/>	<input type="checkbox"/>	_____
At least 70% relative humidity	<input type="checkbox"/>	<input type="checkbox"/>	_____
No product case hardening	<input type="checkbox"/>	<input type="checkbox"/>	_____
Food is protected from contamination	<input type="checkbox"/>	<input type="checkbox"/>	_____
Drying done at refrigerated temperature (≤4°C; 40°F)	<input type="checkbox"/> Yes	<input type="checkbox"/> No †	_____
Documentation and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>	_____
Cold Smoking			
Fish previously frozen for parasite control, OR	<input type="checkbox"/> Yes	<input type="checkbox"/> No	_____
Fish frozen after processing for parasite control	<input type="checkbox"/> Yes	<input type="checkbox"/> No	_____
Max. time for brining/drying/packaging DOES NOT EXCEED [applies when no is checked for drying/brining/packaging]‡			
EITHER 9 hrs when temp >10°C (50°F) and <21°C (70°F)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	_____
OR 6 hrs when temp >21°C (70°F)	<input type="checkbox"/> Yes	<input type="checkbox"/> No	_____
Smoking temp below 37°C (99°F) for <35 hours	<input type="checkbox"/>	<input type="checkbox"/>	_____
Products are spread out (not crowded or touching)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Adequate ventilation	<input type="checkbox"/>	<input type="checkbox"/>	_____
Humidity between 60-70%	<input type="checkbox"/>	<input type="checkbox"/>	_____
3.5% WPS	<input type="checkbox"/>	<input type="checkbox"/>	_____
Final product chilled ≤3.3°C (38°F) w/in 6 hours†	<input type="checkbox"/>	<input type="checkbox"/>	_____
Appropriate packaging and labeling	<input type="checkbox"/>	<input type="checkbox"/>	_____
Monitoring (thermometer/temperature logs/records)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Documentation and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>	_____
† Standard cooling rate: cool from 60°C (140°F) to 20°C (68°F) in 2 hrs, & from 20°C (68°F) to 4°C (40°F) in 4 hrs or less			
Hot Smoking			
Smoking achieves min. internal temp 63°C (145°F) 30 min or equivalent, 72°C (165°F) for 1 min.	<input type="checkbox"/>	<input type="checkbox"/>	_____
Time / temperature of smoker within guidelines e.g., 32°C (90°F) for 2 hrs + 66°C (150°F) for 4-8 hours	<input type="checkbox"/>	<input type="checkbox"/>	_____
Products are spread out (not crowded or touching)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Adequate Ventilation	<input type="checkbox"/>	<input type="checkbox"/>	_____

	Acceptable	Unacceptable	Comments
Humidity between 60-70%	<input type="checkbox"/>	<input type="checkbox"/>	_____
3.5% WPS	<input type="checkbox"/>	<input type="checkbox"/>	_____
Final product chilled $\leq 4^{\circ}\text{C}$ (39.2°F) w/in 6 hours [†]	<input type="checkbox"/>	<input type="checkbox"/>	_____
Appropriate packaging and labeling	<input type="checkbox"/>	<input type="checkbox"/>	_____
Monitoring (thermometer/temperature logs/records)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Documentation and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>	_____

[†] Standard cooling rate: cool from 60°C (140°F) to 20°C (68°F) in 2 hrs, & from 20°C (68°F) to 4°C (40°F) in 4 hrs or less

Labeling/Packaging/Wrapping

Packaging done at refrigerated temperatures $\leq 4^{\circ}\text{C}$; 40°F	<input type="checkbox"/> Yes	<input type="checkbox"/> No
or $\leq 3.3^{\circ}\text{C}$; 38°F	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Proper icing of fish	<input type="checkbox"/>	<input type="checkbox"/>
Fresh fish/fillets refrigeration in vac-pack ≤ 7 days	<input type="checkbox"/>	<input type="checkbox"/>
NO refrigeration of vac- pack smoked fish (frozen OK)	<input type="checkbox"/>	<input type="checkbox"/>
MAP smoked fish refrigerated shelf-life ≤ 14 days	<input type="checkbox"/>	<input type="checkbox"/>

Labels include

Common name of Fish	<input type="checkbox"/>	<input type="checkbox"/>	_____
Name and Address of supplier	<input type="checkbox"/>	<input type="checkbox"/>	_____
Net Fish Weight	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish Grade and Fish Size	<input type="checkbox"/>	<input type="checkbox"/>	_____
Storage instructions / Best Before Date	<input type="checkbox"/>	<input type="checkbox"/>	_____
Information is concordant with the terms& conditions of the license	<input type="checkbox"/>	<input type="checkbox"/>	_____

Frozen Storage			Cold Storage	
Acceptable	Unacceptable		Acceptable	Unacceptable
<input type="checkbox"/>	<input type="checkbox"/>	Temperature is $< -18^{\circ}\text{C}$ ($< 0^{\circ}\text{F}$)	<input type="checkbox"/>	Temperature is $\leq 4^{\circ}\text{C}$ ($\leq 40^{\circ}\text{F}$)
<input type="checkbox"/>	<input type="checkbox"/>	Temperature is $< -26^{\circ}\text{C}$ ($< -15^{\circ}\text{F}$)	<input type="checkbox"/>	Temperature is $\leq 3.3^{\circ}\text{C}$ ($\leq 38^{\circ}\text{F}$)
<input type="checkbox"/>	<input type="checkbox"/>	Food is protected from contamination	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Food is stored in food grade containers	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Food is 6" off floor	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Monitoring (temperature logs/records)	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Shelves easily cleanable, durable, non-porous	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Stock rotation	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Well organized, clean	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Sufficient lighting	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Air Circulation	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	Documentation and Record Keeping	<input type="checkbox"/>	<input type="checkbox"/>

	Acceptable	Unacceptable	Comments
Refrigerated Retail Display			
Temperature control unit $\leq 4^{\circ}\text{C}$ ($< 40^{\circ}\text{F}$)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Adequate ice, fish should immersed with ice on top too	<input type="checkbox"/>	<input type="checkbox"/>	_____
Dividers between fish	<input type="checkbox"/>	<input type="checkbox"/>	_____
Sneeze shields present to prevent contamination	<input type="checkbox"/>	<input type="checkbox"/>	_____
Separation between cooked and raw food	<input type="checkbox"/>	<input type="checkbox"/>	_____
Fish of good quality (free of bruises/eyes shiny)	<input type="checkbox"/>	<input type="checkbox"/>	_____
Cooked Date/ Display Date/ Best Before Date on product	<input type="checkbox"/>	<input type="checkbox"/>	_____

