

TABLE 2
Domestic Industry Progress- Focusing on Specific Hazards
 Adoption of HACCP preventive controls by hazard

Hazard	Adequate Plans and Implement (Overall)				Hazards Properly Identified				CCP(s) Properly Identified				CL(s) Properly Identified				Monitoring Properly Identified				CA Properly Identified				Monitoring Properly Implemented				Proper Monitoring Records				CA Properly Implemented				Proper CA Records			
	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01	98	99	00	01
Pathogens – all firms with a plan	62	67	71	72																																				
Cooked, ready-to-eat seafood firms					75	80	88	90	ND	83	83	87	72	60	77	83	70	75	81	84	81	87	87	90	72	75	79	77	78	68	71	72	81	86	93	88	76	90	96	93
Smoked seafood firms					74	83	84	83	ND	81	80	84	62	54	70	71	67	69	75	84	72	75	88	81	73	74	73	69	70	66	64	62	84	84	83	83	70	90	91	92
Cured seafood firms					70	73	80	86	ND	82	84	92	73	64	80	86	67	79	78	80	73	88	90	86	80	85	84	94	77	67	70	92	80	91	92	98	72	92	94	98
Dried seafood firms					72	75	91	96	ND	89	81	96	72	67	86	83	78	62	86	100	83	83	81	87	72	79	76	70	67	71	76	78	72	87	91	87	72	92	95	100
Breaded/Stuffed Seafood firms					92	88	88	93	ND	89	81	88	80	79	81	85	79	81	75	84	80	87	89	92	83	81	79	88	80	81	77	82	78	92	94	92	76	92	97	95
Parasites – all firms with a plan	92	99	99	99																																				
Cured seafood firms					77	100	96	99	ND	100	98	99	90	98	98	98	97	98	98	98	97	100	98	99	93	98	98	98	93	96	98	98	97	98	100	99	87	100	100	99

	Nonscombroid finfish species firms					90	99	99	96	ND	100	100	97	93	100	100	97	94	99	100	95	94	99	100	96	96	99	100	96	92	99	100	96	99	99	100	99	92	100	100	98
	Ciguatera – all firms with a plan	97	99	100	100																																				
	Nonscombroid finfish species firms					97	97	98	100	ND	99	98	100	96	98	98	99	95	98	98	99	96	98	98	100	95	98	98	99	92	97	98	98	98	100	100	100	93	99	100	100
	Histamine – all firms with a plan	76	83	84	83																																				
	Scombroid finfish Species firms					68	89	94	95	ND	90	84	87	60	73	73	77	65	78	77	79	72	82	87	88	69	76	72	71	67	68	64	65	79	84	92	91	32	84	93	96
	Environmental chemicals – all firms with a plan	89	94	96	96																																				
	Aquacultured fish firms					78	91	91	94	ND	96	91	94	90	92	91	92	84	91	93	94	92	91	98	94	86	98	82	90	96	89	80	82	94	98	91	100	88	98	98	100
	Crustacean firms					96	99	100	99	ND	99	100	99	95	98	100	99	91	98	99	98	95	99	100	99	92	96	98	98	93	95	98	98	97	99	100	99	93	99	99	99
	Nonscombroid finfish species firms					91	95	98	95	ND	98	98	98	93	96	98	94	96	95	98	94	96	97	100	98	96	95	98	94	92	92	96	92	97	95	99	98	89	94	100	97
	Aquacultured drugs – all firms with a plan	93	97	98	99																																				
	Aquacultured fish firms					67	93	93	92	ND	96	93	88	86	89	91	84	82	93	96	88	90	91	98	96	78	96	84	92	90	87	87	84	88	98	93	100	82	96	98	100

Food additives – all firms with a plan		89	92	94	95																																				
	Crustacean firms					93	99	99	98	ND	96	98	98	89	89	97	98	85	96	96	97	90	97	98	98	84	99	91	93	82	86	85	90	91	95	99	98	87	93	99	99
Physical hazards – all firms with a plan		89	94	97	96																																				
	Mixed fishery products firms					93	94	96	96	ND	94	96	95	90	90	93	98	97	96	95	98	100	96	96	99	93	96	95	99	90	92	95	99	100	98	99	99	90	98	100	100
	Breaded/Stuffed seafood firms					89	97	97	96	ND	97	97	97	94	98	97	97	93	95	96	95	90	96	98	97	95	96	97	95	92	93	96	94	94	98	100	100	87	87	99	98