

# FWC Commercial Fisheries Bulletin

## SUBJECT: Resource and Quality Control

## TOPICS: Processing of Stone Crab Claws



*This bulletin is to clarify and explain the regulation of “Processing”, with respect to fish or fishery products that are to be sold; especially stone crabs. Handling, storing, preparing (including cooking), heading, eviscerating, shucking, freezing, changing into different market forms, manufacturing, preserving, packing, labeling, dockside unloading, or holding is considered “Processing.”*

Food processing entities that process fishery products for sale must maintain a current food permit, develop and implement a Hazard Analysis and Critical Control Point (HACCP) plan and maintain HACCP training certification (21CFR 123.6).

The seafood HACCP regulation (21 CFR 123) provides for direction on the processing of seafood, but **does not** apply to:

- Boats used **only** for the harvesting or transporting of seafood or fishery products.
- Practices such as heading, eviscerating, or freezing intended solely to prepare a fish for holding on board a harvest vessel.

**Therefore, the cooking of stone crab claws aboard a vessel is subject to the seafood HACCP regulation.**

*See Florida Statutes Chapter 379 and Florida Administrative Code Chapters 68B for Marine Resources and 68E-27F.A.C for Seafood Quality Control and Title 21 part 121 for the fish and fisheries products chapter of the Code of Federal Regulations.*

*Florida Statutes can be reviewed online at: [www.leg.state.fl.us/](http://www.leg.state.fl.us/) and the Florida Administrative Code can be reviewed online at: [www.flrules.org/](http://www.flrules.org/) and the Code of Federal Regulations can be reviewed online at: [www.gpo.gov/](http://www.gpo.gov/) .*

Please contact the Florida Department of Agriculture and Consumer Services, Division of Food Safety for any questions or assistance with the permitting process, 850-245-5520 or contact Dan Ellinor with the Division of Marine Fisheries Management at 850 617-9629.