

DEPARTMENT OF HEALTH AND HUMAN SERVICES**Food and Drug Administration****21 CFR Parts 123 and 1240**

[Docket No. 93N-0195]

RIN 0910-AA10

Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products**AGENCY:** Food and Drug Administration, HHS.**ACTION:** Final rule.

SUMMARY: The Food and Drug Administration (FDA) is adopting final regulations to ensure the safe and sanitary processing of fish and fishery products (hereinafter referred to as seafood), including imported seafood. The regulations mandate the application of Hazard Analysis Critical Control Point (HACCP) principles to the processing of seafood. HACCP is a preventive system of hazard control that can be used by processors to ensure the safety of their products to consumers. FDA is issuing these regulations because a system of preventive controls is the most effective and efficient way to ensure that these products are safe.

DATES: Effective December 18, 1997. Submit written comments on the information collection requirements by February 16, 1996.

ADDRESSES: Submit written comments on the information collection requirements to the Dockets Management Branch (HFA-305), Food and Drug Administration, 12420 Parklawn Dr., rm. 1-23, Rockville, MD 20857.

FOR FURTHER INFORMATION CONTACT: Philip C. Spiller, Center for Food Safety and Applied Nutrition (HFS-401), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-418-3133.

For further information concerning the guidance entitled "Fish and Fishery Products Hazards and Controls Guide," contact: Donald W. Kraemer (address above).

SUPPLEMENTARY INFORMATION: The contents of this preamble are listed in the following outline:

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