Product Characteristics	Live, chilled, frozen or										Potential Species an	
Species, Finished Product Form		**Packaging type (ROP or NOT ROP)**	**Intended Use (RTE or NOT RTE)**	**Pathogens from Harvest area (CHP 4)**	**Parasites (CHP 5)**	**natural Toxins (CHP6)**	**S(H)F CHP 7**	**Environmental Chemicals CHP 9**	**Aquaculture Drugs (CHP 11)**	**Pathogenic Bacteria Growth-Temperature Abuse CHP 12**	**C. botulinum toxin - ChP 13**	**C. botulinum toxin-drying - ChP 14**
Cod, fresh (*Gadus morhua*)	Chilled	Not ROP	Not RTE		Y					Y-NA		
haddock (*Melanogrammus aeglefinus*) fresh, 4-6 loins	Chilled	Not ROP	NOT RTE							Y-NA		
Tuna (*Euthynnus spp*) steaks - 6 ounces	Chilled	Not ROP	NOT RTE		Y		y			Y-NA		

d Process Related Hazards

S. Aureus Toxin-hydrated batter chp15	Pathogenic bacteria survival through cooking or pasteurization CHP 16	Post Harvest technology - CHP 17	Post Cook/ Past Contamination ChP 18	Allergens - CHP 19	Additives - CHP 19	Metal Inclusion CHP 20	Glass Inclusion CHP 21
				y		y	
				y		y	
				y		y	