## **CORRECTIVE ACTION RECORD**

Firm Name:		
Firm Address:		
A deviation from the follow occurred:	ving <b>Critical Li</b>	mit (CL) for a Critical Control Point (CCP)
Critical Control Point	Check	Critical Limit
Receiving		Identification tags/labels on containers
		Obtained from a licensed harvester or permitted dealer.
		Oysters from open area.
Shellstock Storage		Coolers not to exceed 45°F.
Point of Transfer		No more than 2 hrs out of refrigeration.
		Action Plan assisted in insuring that the ous to health and/or adulterated to cause injury
The cause of the deviation	was corrected:	
A. On this date/tim	e by:	
B. By taking the fo	llowing actions	: :
Reviewed By:		Date of Review: