

# Seafood Quality Control Plan

Fisheries & Aquaculture

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

## Background

Builds a quality-control plan for a processing unit — raw-material acceptance, in-process checks, lab tests, finished-product specs and buyer standards — to keep every lot compliant. Use it to protect quality and reduce rejections.

## Purpose of this tool & output

Control quality from raw to finished

## How the output is used

Use it to control quality from raw to finished — a seafood quality control plan across grading, testing and rejection.

## Important cautions

Specifications and test limits depend on the market and buyer and regulations and change; residue and microbiology limits are strict for export. Confirm current limits with your buyer, the EIA and an accredited lab.

## Companion documents

- Seafood Processing Unit Setup
- Processing Line SOP
- HACCP Plan Builder
- Cold Chain SOP
- Seafood Packaging & Labelling Guide
- Value-Added Products Strategy

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.