Describe the purpose of the system.

Describe the type of information the system will collect, maintain, or share.

Does the system collect, maintain, use or share PII?

Identify who will have access to the PII in the system and the reason why they require access.

Describe the process in place for periodic reviews of PII contained in the system to ensure the

Identify training and awareness provided to personnel (system owners, managers, operators, guards, identification badges, key cards, cipher locks, and Closed Circuit television).

Describe the process and guidelines in place with regard to the retention and destruction of PII.

Indicate the categories of individuals about whom PII is collected, maintained or shared.

Indicate the type of PII that the system will collect or maintain.

Does the system include a Website or online application available to and for the use of the general public?

Is this a new or existing system?

Identify the operator.

Describe any privacy implications from the use of the system.

Describe the process and procedures for handling and processing requests for access to PII.

Describe the type of information the system will collect, maintain (store), or share.

Describe the purpose of the system.

Does the system have Security Authorization (SA)?

F5082 (titled Seafood HACCP: Data Files) of the The CFSAN Program Records Control Schedule

Monitor the system, manage users and control system access.

Describe the procedure in place to determine which systems (applications, development, or testing) have user accounts, passwords, or configuration settings that allow access to PII.

Describe the purpose and function of the system. This description should include the official title of the system as well as the purpose, goal, and intended result of protecting all information within the system. Controls include user identification, administrative, technical, and physical controls.

The limited amount of PII involved is reviewed during the approval and certification process for workflow management purposes and to enable CFSAN to evaluate each processing firm's performance with respect to its HACCP program. CFSAN's Seafood HACCP application provides the means both to capture the controls and to evaluate each processor's performance with respect to its HACCP program.

The system captures firm data regarding seafood processors and their HACCP programs. This information is protected by administrative, technical, and physical controls in accordance with privacy guidance through FDA's privacy office.

FDA employees and contractors are notified at the time of hire that as a condition of employment they are required to comply with all applicable Federal, State, and FDA privacy policies and regulations.

The information is protected by administrative, physical, and technical controls in accordance with privacy guidance through FDA's privacy office.

The system tracks the implementation of seafood HACCP plans and sanitation controls needed as part of the Creative Good Manufacturing Practice Regulation. The Seafood HACCP program provides the means both to capture the controls and to evaluate each processor's performance with respect to its HACCP program.

Describe the situation for which the PII is collected.

Describe the safeguards in place to ensure PII is only accessible to those for whom it is intended.

FDA field inspection officials receive notice via the context of the forms submitted and the FDA privacy policies available via link provided on all of the FDA.gov pages.

The names of FDA or the State inspectors who are responsible of the site inspection are collected within the Seafood HACCP program.

FDA employees and state inspectors receive generalized Seafood HACCP training, and may obtain FDA's pertinent Seafood HACCP Regulation that includes Freedom of Information Act (FOIA) or Privacy Act (5 U.S.C. 552 and 552a) requests.

The user's supervisor will indicate on the account creation form the minimum information system

FDA employees and contractors receive generalized Seafood HACCP training, and may obtain FDA's pertinent Seafood HACCP Regulation that includes Freedom of Information Act (FOIA) or Privacy Act (5 U.S.C. 552 and 552a) requests.

The limited amount of PII involved in the system is reviewed during the approval and certification process for workflow management purposes and to enable CFSAN to evaluate each processing firm's performance with respect to its HACCP program. CFSAN's Seafood HACCP application provides the means both to capture the controls and to evaluate each processor's performance with respect to its HACCP program.

The system captures information that includes the names of FDA or the State inspectors who are responsible of the site inspection. These controls comprise the processing firm's HACCP program.

The names of FDA or the State inspectors who are responsible of the site inspection are collected within the Seafood HACCP program, these names are contained in the Seafood HACCP application and the CFSAN Intranet.

The limited amount of PII involved in the system is reviewed during the approval and certification process for workflow management purposes and to enable CFSAN to evaluate each processing firm's performance with respect to its HACCP program. CFSAN's Seafood HACCP application provides the means both to capture the controls and to evaluate each processor's performance with respect to its HACCP program.

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