

SEAFOOD SAFETY SAVVY: A HACCP UPDATE

from the Connecticut Sea Grant College Program, University of Connecticut
and the Cooperative Extension & Sea Grant Programs, University of Rhode Island

Issue 12 August 2006

A Message from the Editors:

We hope this newsletter finds you well and busy. Please note the schedule for the next HACCP training opportunities this fall in Groton - the last opportunity for a HACCP course held in CT or RI this year. Lori and I recently calculated that since 1997, we've trained more than 600 seafood processors, distributors, and importers from southern New England and the U.S. in seafood HACCP. Wow! As long as there's demand for the training, we will keep offering courses twice a year.

In this issue of our newsletter, we've provided some updates and given you web site addresses that you might like to check out. We hope you find them useful!

As always, this issue and back issues can also be found at <<http://www.seagrant.uconn.edu/seafood.htm#seafood>>. If you get a chance, we'd love to hear from you as to whether you're finding this newsletter helpful, as well as any suggestions you might have to make it more useful to you. There's a little coupon at the end of the newsletter to do just that, or you can feel free to email one of us. Thanks!

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Training Courses and Workshop Offerings

HACCP TRAINING COURSE DATES

Seafood HACCP Training Course
October 24-26, 2006 Groton CT

Segment Two Internet Course Follow-up
September 19, 2006 Groton CT

All classes must have a minimum number of registered participants to be held. For more information, please contact Nancy or Lori.

SEAFOOD AND HEALTH WORKSHOP ANNOUNCEMENT

"Hook, Line and Safety: Seafood and Health"

October 11, 2006 Radisson Hotel, Warwick RI

Keynote speaker: Dr. Joyce Nettleton

8:30 am - 12:00 pm Cost: \$45

For more information,

contact Lori at 401-874-2972

or pivarnik@uri.edu

NORTHEAST AQUACULTURE CONFERENCE AND EXPO

December 6-8, 2006

Mystic Marriott, Groton

For more information, contact Tessa Getchis,

CT Sea Grant, 860-405-9104

or tessa.getchis@uconn.edu

A Progress Report for HACCP Implementation

The table below provides a snapshot of regulatory compliance for some key program elements of seafood HACCP on a national (NAT) and New England-specific (NE) basis. This data was provided to us by John Creeden of the FDA, and represents a sub-set of the information that FDA has collected. The full complement of regulatory compliance information will be available on the FDA web site soon for all areas of the country.

We are pleased to see that New England seafood processors had comparable compliance with their colleagues nationally in most areas of HACCP, but were far above national percentages in areas of sanitation and GMP compliance.

Could this be the result of our "exceptional" teaching skills, or is it just that we have very conscientious industry members here in New England?! Congratulations!

National / New England Domestic Industry Progress - Focusing on Program Elements

Adoption of HACCP and Sanitation Preventative Controls by Regulatory Provision (2005)

Mandatory HACCP/Sanitation Provision		2005 NAT (%)	2005 NE (%)
1	Adequate identification of hazards in plan - all firms with plan	89	89
2	Adequate identification of Critical Control Points in plan – all firms with plan	87	86
3	Adequate identification of Critical Limits in plan – all firms with plan	81	78
4	Adequate identification of monitoring procedures in plan – all firms with plan	84	86
5	Adequate identification of corrective actions in plan – all firms with plan	89	86
6	Adequate implementation of HACCP monitoring procedures – all firms with a plan	76	73
7	Adequate HACCP monitoring records – all firms with a plan	74	72
8	Adequate corrective actions taken after critical limit deviations or no corrective actions needed - all firms with a plan	93	93
9	Adequate corrective action records when corrective actions taken or no corrective actions needed - all firms with a plan	92	92
10	Overall average of firms with adequate individual plans/implementation elements (items 4-8, 10-13) – all firms with a plan	85	84
11	No significant GMP violations - all firms inspected	65	80
12	Adequate HACCP-type sanitation monitoring – all firms inspected	79	88
13	Adequate sanitation monitoring records – all firms inspected	79	84
14	Adequate sanitation corrections taken when sanitation deficiencies noted or no sanitation corrections needed – all firms inspected	92	97
15	Adequate sanitation correction records when sanitation corrections taken or no sanitation corrections needed – all firms inspected	88	96

On-Line Resources of Interest

- Information for Harvesters regarding Scombrototoxin Prevention can be found at:

www.iceyourfish.seagrant.org

- For those with a retail side to their business, information for consumers on purchasing, preparing, handling and storing fresh and frozen seafood are available at:

www.cfsan.fda.gov/~lrd/seafsafes.html
www.ocean.udel.edu/mas/seafood/handling.html
<http://seafood.ucdavis.edu/>

- Consumer information and brochures on *Vibrio vulnificus* are available at:

www.issc.org/Vibrio_vulnificus_Education/Vv-Edu.htm

- For a new twist in seafood safety education media, download the song "Fifty Ways to Eat Your Oysters" (a parody of Paul Simon's song, "Fifty Ways to Lose Your Lover"):

www.issc.org/Vibrio_vulnificus_Education/Song/song.htm

- Review the joint FDA-EPA seafood consumption advisory regarding the consumption of fish containing mercury, specifically targeting pregnant women, women that might become pregnant, nursing mothers, and young children.

www.fda.gov/bbs/topics/NEWS/2006/NEW01382.html

- For exporters or exporter wanna-a-be's, two sites of interest are:

<http://seafood.nmfs.noaa.gov/HowtoExportSeafoodtotheEuropeanUnion3.06.pdf>

www.cfsan.fda.gov/~dms/eucert.html

REMINDERS:

Effective January 2006, food manufacturers must be clearly listing food allergens on their ingredient label and trans fat on their nutritional label. So seafood processors of value-added products may be interested in the following sites:

www.cfsan.fda.gov/~dms/qatrans2.html
www.cfsan.fda.gov/~dms/alrguid3.html

The Public Health Security and Bioterrorism Preparedness and Response of 2002 (Bioterrorism Act of 2002) now has final guidance regarding the establishment and maintenance of records. While seafood processors must comply, Section 306 of the Act specifically exempts farms from these regulations, and the definition of a farm includes aquaculture facilities. HOWEVER, if any processing occurs on-site, the exemption no longer applies.

www.cfsan.fda.gov/~lrd/fr04d09a.html#IIId
www.cfsan.fda.gov/~dms/recguid3.html#sec-b

Vibrios and Shellfish Alert

Local shellfish harvesters and growers, be aware that the bacteria, *Vibrio vulnificus*, is not just a Gulf Coast problem. The RI Department of Health advised beachgoers in early August to avoid exposing open wounds to saltwater or eating raw or undercooked shellfish (*Providence Journal*, 08/06/06). *V. vulnificus*, a warmwater bacteria more common to the Gulf of Mexico, was detected in water samples collected from parts of Narragansett Bay, following a report of an individual's leg wound becoming infected after shellfishing in July. These infections can be fatal.

Shellfish retailers, be aware of an FDA advisory issued on 07/31/06 (updated 08/11/06), telling consumers to avoid eating raw or undercooked oysters and clams harvested from Pacific Northwest waters, due to an unusual increase in illness associated with the bacteria, *Vibrio parahaemolyticus*. A recall of some WA shellstock is in place. See <http://www.fda.gov/bbs/topics/NEWS/2006/NEW01430.html>.

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Food Facility Registration Database Test Notification

As you know, the Bioterrorism Act established a registration database for all seafood facilities. The FDA will be testing the contact system to ensure quick notification of facilities that may be affected by an actual or potential threat. About 800 facilities have been chosen randomly from the total database for this test. The FDA will be contacting 400 domestic facilities by e-mail and/or telephone, and U.S. agents or emergency contacts for 400 foreign facilities by e-mail, FAX, and/or telephone. For more information, see <www.cfsan.fda.gov/~dms/cfsup141.html>. Have you been "lucky" enough to be contacted?

New Hazards Guide - Not Yet!

The revised edition of the *Fish and Fishery Products Hazards and Control Guide* is still on the horizon. The National Seafood HACCP Alliance will be discussing some of the changes to its content at its November meeting in San Antonio. We'll keep you posted!

How Are We Doing?

Please take a moment and fill out this coupon and let us know how we're doing.

Do you find this periodic newsletter useful?

very useful occasionally useful not useful

Is the newsletter issued frequently enough?

yes no

Do you ever access the newsletter via the internet?

yes no

What types of information should we include?

Please clip out and mail to Nancy Balcom, CT Sea Grant,
1080 Shennecossett Rd, Groton CT 06340; FAX to (860) 405-
9109, or e-mail to nancy.balcom@uconn.edu.

Thank you! Your input means a lot to us!