

SEAFOOD SAFETY SAVVY: A HACCP UPDATE

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

Issue 18 January 2015
CTSG-15-02

A Message from the Editors:

Here are a few things we'd like to bring to your attention.

- Shellfish folks - the new 2013 Model Ordinance is available!
- All processors - keep an eye out for the new and improved GMPs that have been generated by FDA due to the Food Safety and Modernization Act (FSMA).
- Larger processors - be aware that some of the rules generated by FDA due to FSMA may impact you. For example, while the prevention and controls rule will not apply to seafood processors due to the FDA Seafood HACCP rule, new regulations regarding transportation and food defense may apply. These are not finalized as yet, but will be soon.

As always, if you have any questions about HACCP, we would be happy to help get answers.

Nancy and Lori

(Lori) 401-874-2972; pivarnik@uri.edu
(Nancy) 860-405-9107; nancy.balcom@uconn.edu

Training Courses



Basic Seafood HACCP Training Course
Narragansett, RI
May 19-21, 2015
Segment Two Follow-up to Internet Course
Narragansett RI
Spring 2015 Date TBD

Contact Lori Pivarnik (401) 874-2972
or email pivarnik@uri.edu

KEY Web Sites

2011 FDA Fish and Fishery
Products Hazards and
Control Guide:

<http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx>
or call 800-226-1764.



The following website brings you to a number of important seafood-related documents and updates: www.fda.gov/Food/GuidanceRegulation/default.htm (click on "Seafood HACCP", then click on title of 2011 Hazards Guide and scroll down); provides access to:

- Hazards Guide (downloadable)
- Videos on seafood labeling
- An ERRATA sheet with corrections for those who obtained their Hazards Guide *PRIOR to 2013*.

You can also click on "Seafood" in the left column, and access guidance on purchasing reef fish and the ciguatera hazard. There is a lot of other useful information on this site, just surf around.

Association of Food and Drug Officials (AFDO):

Visit www.afdo.org for the [HACCP training calendar](#), information on [how to obtain a replacement](#) of your HACCP training certificate.

Interstate Shellfish Sanitation Conference: Visit www.issc.org and click on "NSSP Guide" to find the [NEW 2013 version](#) of the Model Ordinance.

Seafood Health Facts: Making Smart Choices
www.SeafoodHealthFacts.org

Segment One, Seafood HACCP Internet Course:
<http://seafoodhaccp.cornell.edu>

Good Manufacturing Practices Internet Course:
<http://gmptesting.dyson.cornell.edu/>

continued on page 2

Vibrio Update

Many of you are aware of *Vibrio vulnificus*, a biological hazard mainly associated with oysters from warmer southern waters. During the last few years, the presence of a virulent strain of *Vibrio parahaemolyticus* (Vp) has caused illnesses in some Northeast states and has led to the adoption of either voluntary or mandatory Vp control plans for oysters and hard clams.

What does this mean to a seafood processor or dealer? These plans have more restrictive harvester and processor handling requirements regarding time and temperature. Processors could be required by their state shellfish authority to have two HACCP plans for shellfish - one for Vp control months (warmer months, depending on water temperature) and one for the rest of the year (the traditional molluscan shellfish control plan already in place).

Receiving (reflecting new Vp harvester requirements) and refrigerated storage CCPs will be impacted.

Please contact your state shellfish authority for more information.



Spanish Version of FDA Hazards and Controls Guide Available

The FDA Fish and Fishery Products hazards and Control Guide is now available in Spanish. To obtain a copy, you can order it from the University of Florida Extension Bookstore for \$25/copy plus shipping (SGR 131) at:

<http://ifasbooks.ifas.ufl.edu/c-8-haccp-seafood.aspx> or by calling 800-226-1764.

You can also view online or download a PDF of this manual from the FL Sea Grant website:

<https://www.flseagrant.org/publications/seafood/>

The seafood HACCP training manual (SGR 130) is also available in Spanish, at these same sites.



Photo credits page 1 Nancy Balcom, Connecticut Sea Grant; page 2 Tessa Getchis, Connecticut Sea Grant