

2013-2014 AFDO FINAL COMMITTEE REPORT

Seafood Committee

***Chair:** Rita Johnson, FL Dept. of Agriculture & Consumer Services, Spring Hill, FL

Chair: Julie Henderson, VA Department of Health, Richmond, VA

Charge 1: The Co-Chairs will serve as the lead liaisons for AFDO on the Seafood HACCP Alliance (SHA) and keep the Board apprised of all activities.

Discussion: Both co-chairs attended the meeting of the SHA in Baltimore on Aug 19-20, 2013. There were several affiliates represented from their SHA Liaison or their designee. Executive Director of AFDO, Joe Corby and Krystal Reed were in attendance as well.

Numerous action items came out of this meeting of which both Co-Chairs will be actively involved as lead or workgroup members. The activities the AFDO Seafood Committee Co-Chairs will be directly involved in include: Assist in the revision of the SHA website as a SHA website visitor; assisting in the development of new HACCP models to support the Seafood HACCP Alliance training to include: shellfish and cold-smoked fish; review and revision of protocol updates for Segment I and II Courses; review of SHA course approval protocols that include course evaluations; and to assist in nurturing relations with the AFDO Affiliates.

Next SHA meeting is scheduled for August, 2014 in Baltimore, MD. Ms. Johnson will be in attendance to represent the AFDO Seafood Committee. We are encouraging AFDO affiliates to attend as well. There is some funding available for state representatives.

Issue regarding length of time of the Basic Seafood HACCP and Segment II courses. This concern was brought up at the last SHA meeting without resolution. Our concern is the "hands on" building of a HACCP plan is crucial to the attendees understanding. Our concern is not enough time is being allotted for that portion of the course.

Recommendation: Length of course and topic times be more specific in the SHA/AFDO protocol so reviewers can approve based on the protocol as length of time is subjective. Current length for Basic Seafood HACCP is 2.5-3 days; starting to see 2 days which we feel is inadequate. Segment II courses, the practical application was 4 hours; now no time is listed. We have been seeing this cut down to 2.5 to 3 hours; inadequate for hands on training in our opinion. Regardless, we would like specifics in the protocol so reviewers approval can be uniform.

Approval Disapproval Date 6/2/14

Charge 2: Approve AFDO/Seafood HACCP Alliance courses per established protocol. Ensure mandatory topics are covered with adequate timeframes and with certified instructors.

Discussion: Discussed at the SHA meeting in regards to mandatory topics covering with adequate timeframes. Both Co-Chairs are assisting with revisions of the protocol to address this concern. Also, in agreement with the AFDO Administrative/ Special Projects Assistant, Krystal Reed, course approval will require at least 1 of the Co-Chairs to approve.

Recommendation: See Recommendation for Charge 1. Time/duration was not resolved at previous SHA meeting. The instructors want to gauge their own time allotments.

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**Responsible for submission of reports*

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Charge 3: Identify Seafood training needs of state agencies and develop proposals and related HACCP issues to the AFDO Board and Seafood HACCP Alliance.

Discussion: No training needs identified at this point, but we will be assisting with the development of new seafood HACCP models for the Alliance HACCP courses.

Approval Disapproval Date 6/2/14

Charge 4: Review the committee's proposed updates on the Cured, Salted & Smoked Fish Est. GMPs including Listeria Manual (May 2004) and compare to the new revised hazards guide to ensure no additional or conflicting information exist between both documents. (Due for revision in 2010)

Discussion: In final draft mode waiting on several items before we can finalize. 1) The document has gone through several revisions and tracking those revisions is difficult at best—we are cleaning that up for final technical review; 2) awaiting FDA's comments on the definition of evisceration to be included in the manual; 3) There is a new charge in conjunction with the AFDO Laboratory, Science and Technology Committee pertaining to verbiage regarding surface pathway elimination. See Charge 6 below.

Recommendation: Awaiting lab committee's recommended verbiage regarding validation of chemical rinses to eliminate surface pathogens. Cleaning up current document due to so many comments/revisions/changes for a coherent review. Continue this charge.

Approval Disapproval Date 6/2/14

Charge 5: Develop food safety guidance for wholesale sushi manufacturers.

Discussion: This is about 90% complete. This document has been through one technical review. Committee is awaiting Charge 6 to add to this document regarding surface elimination on fish not receiving a kill step. Additionally, waiting on proof of validation for cooking brown rice for sushi with the acidifier to maintain proper pH. Conference call is scheduled with technical group and lab committee members on Wednesday, May 28, 2014 to resolve the surface elimination pathogen issue/validation of chemical rinses.

Recommendation: Continue this charge if not completed by AFDO Conference in Denver.

Approval Disapproval Date 6/2/14

Charge 6: Collaborate with the Laboratory, Science and Technology Committee to develop a statement for inclusion in the revision of the AFDO Cured, Salted, Smoked Fish Establishments Good Manufacturing Practices *including Listeria monocytogenes Control Manual that addresses the validation process for a chemical manufacturer to verify that their product will have the effect they say it does, if used according to their instructions, to eliminate or reduce LM by a pre-determined log reduction. This will also apply to the upcoming Wholesale Sushi Guidance Document.

Discussion: Working with Co-Chairs Dan Rice and Yvonne Salfinger; to develop verbiage as requested.

Recommendations: See Recommendations for Charge 5.

Approval Disapproval Date 6/2/14

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