

2014-2015 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: Co-Chair Rita Johnson has been able to attend the SHA meetings through funding for state employees from the SHA. Chair shares information with the Board; Executive Director of AFDO is in attendance as well.

Recommendations: Review and approve revision of SHA/AFDO protocol; continue for the chairs and affiliate representatives to attend the SHA meetings.

Executive Committee Action:

Approval Disapproval Date 6/4/15

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

Discussion: Chairs and various members of the affiliates review the course applications and grant or deny based on the SHA/AFDO protocol. Portion of the Seafood Committee revised the SHA/AFDO protocol in regards to time spent on specific topics for Seafood HACCP training. There are other areas of the protocol that need re-evaluated; however, at this time the group addressed only the lack of time devoted to specific topics as recommended in the protocol. Draft revision will be sent to the AFDO Board and to the SHA in April 2015.

Recommendations: Continue to review and approve and re-evaluate if affiliate reviewers are still willing to dedicate time to review/approve the course applications. Get draft protocol approved and develop new charge for additional review and possible revision to other portions of the protocol. Cost has become an issue again and is one item that needs revisited.

Executive Committee Action:

Approval Disapproval Date 6/4/15

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: The committee has not acted on this charge at this time.

Recommendations: Continue charge or re-assign to the Education and Training Committee.

Executive Committee Action:

Approval Disapproval Date 6/4/15

**Responsible for submission of reports*

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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: This document has been revised numerous time and each review requires re-writing. Currently we are awaiting two crucial items; surface pathogen elimination data and a consensus on the definition of evisceration which has been submitted to the FDA for final guidance. Draft latest revision of the guidance document will be sent to the Technical Review Committing by the end of March 2015. Once comments incorporated, the chairs will submitted the revision to the AFDO board for approval.

Recommendations: Continue the charge

Executive Committee Action:

Approval Disapproval Date 6/4/15

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

Discussion: This guidance document is in final draft awaiting the same crucial item as stated above; information on surface pathogen elimination.

Recommendations: Send final draft for review for the document; once data on surface pathogen elimination has been determined to add that section and have technical review group finalize that one section. Then document will be read for AFDO Board review.

Executive Committee Action:

Approval Disapproval Date 6/4/15

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: The Laboratory, Science and Technology Committee did have discussions on this matter and stated at this time there is no definitive data available. We will await more information from the surface pathogen elimination study, then re-visit this charge.

Recommendations: Await surface pathogen elimination data then consult with the Laboratory, Science and Technology committee.

Executive Committee Action:

Approval Disapproval Date 6/4/15

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Charge 7: The development of a Good Fishing Practices Document.

Discussion: This charge was not initiated.

Recommendations: Remove charge at this time.

Executive Committee Action:

Approval

Disapproval

Date

6/4/15

**Responsible for submission of reports*