Seafood Committee

*Co-Chair: Johnson, Rita; FL Dept. of Agriculture & Consumer Services, Spring Hill, FL
Co-Chair: Wolf, Gary; FDA, Voorhees, NJ

**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:** The SHA meeting was held April 30 – May 1, 2012 in Baltimore, MD. All but one AFDO affiliate was represented at the meeting and one AFDO Seafood Committee Chair was present. The SHA paid all travel costs for Affiliate Representatives that were from the states.

Minutes of the meeting are attached.

**Recommendation:** Continued involvement and support for the SHA as they have accomplished much in a short amount of time. Highlights include training revisions to accompany the new FDA Hazard’s Guide; International Training; revised Internet Courses, etc. They are running out of funds for meetings and need federal assistance which we recommend AFDO support by a resolution as we did last year or some other mechanism to help support this worthwhile alliance. The funds for printing of the revised manuals are being sustained by the SHA from the manuals fees.

**Executive Committee Action:**

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

**Discussion:** The Seafood Committee chairs and reviewers from each affiliate are regularly reviewing course applications for approval. Numbers have gone up due to the recent revisions, April 2011, and the requalification for trainers. Current statistics are below provided by the AFDO office.

For Calendar year starting January 1, 2012 until April 30, 2012:

<table>
<thead>
<tr>
<th>Course Type</th>
<th>Number</th>
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<tbody>
<tr>
<td>Basic</td>
<td>21</td>
</tr>
<tr>
<td>Segment Two</td>
<td>23</td>
</tr>
<tr>
<td>SCP</td>
<td>3</td>
</tr>
<tr>
<td>Trainer, Basic</td>
<td>4</td>
</tr>
<tr>
<td>Trainer, SCP</td>
<td>0</td>
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<tr>
<td>Trainer, Re-Qual</td>
<td>0</td>
</tr>
<tr>
<td>Basic, Update</td>
<td>0</td>
</tr>
<tr>
<td>Total courses</td>
<td>51</td>
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**Recommendation:** Continue review of application of courses to ensure protocol/curriculum is being followed.

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*Responsible for submission of reports*
**2011-2012 AFDO FINAL COMMITTEE REPORT**

**Charge 3:** Obtain training programs and educational materials to be included on AFDO’s website that could be provided at no cost to members. Consider training and educational materials that could be provided to field level members. Identify or develop material on glazing, net-weight and species identification that can be posted for members.

**Discussion:** Seafood Committee members were working on developing material on glazing, net-weight, and species identification; however, it is still a work in progress.

**Recommendation:** Determine if the need still exists and carry-over this charge if there are volunteers to continue this effort.

**Executive Committee Action:**

Approval ☒  Disapproval ☐  Date 5/23/12

**Charge 4:** Review the committees 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 exists between both documents. *(Due for revision in 2010)*

**Discussion:** This document has been revised and sent out to a Technical Review Committee and they had many concerns and questions. The concerns were addressed and the proposed revision was adjusted in regards to the comments received. The new hazards guide also was published and therefore, the document was again revised to incorporate changes to adhere to the new hazard’s guide. The chairs are in the process of reviewing the latest revision and will re-send to the technical review committee for their final review/comments.

**Recommendation:** After Technical Review Committee does their final review of the latest proposed revision, the Seafood Committee will submit revision to the Laws and Rules Committee, then to the AFDO board for final approval. Recommend this charge be carried over.

**Executive Committee Action:**

Approval ☒  Disapproval ☐  Date 5/23/12

**Charge 5:** Identify training needs for food safety agencies responsible for oil spill response and recovery actions.

**Discussion:** The Seafood Committee did not address this charge directly. We have heard of no needs at this time.

**Recommendation:** Recommend this charge be dropped as there does not appear to be any adverse training issue regarding the oil spill at this time.

**Executive Committee Action:**

Approval ☒  Disapproval ☐  Date 5/23/12

*Responsible for submission of reports*
**Charge 6:** Develop food safety guidance for wholesale sushi manufacturers.

**Discussion:** Several Seafood Committee members have been working on this document and it is still a work in progress at this time.

**Recommendation:** We would like to carry over this charge and get this document completed.

**Executive Committee Action:**

- Approval ☑
- Disapproval ☐
- Date 5/23/12

*Responsible for submission of reports*