

# 2015-2016 AFDO FINAL COMMITTEE REPORT

## Seafood Committee

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

**Chair:** Courtney Mickiewicz, VA Department of Agriculture & Consumer Services, Virginia Beach, VA

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**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, Mickiewicz and Johnson attended the SHA meeting in Baltimore, MD, September 1-2, 2015. Also, in attendance was Matt Colson, AFDOSS representative and WAFDO representative Gesinee Tolman. Meeting discussions included impact of FSMA on the industry under the Seafood HACCP Rule; the increased popularity of aquaculture; small conference grants for the SHA. Ms. Johnson was in attendance at the AFDO HACCP Executive Committee Meeting in Charlotte, NC held April 4-5, 2016. Much was accomplished such as a charge to revise the protocol to match how things are actually done and for clarity for the readers and the creation of guidelines for course applicants and course reviewers. Courtney Mickiewicz was named Committee Chair of the HACCP Executive Committee. Minutes of that meeting are attached.

**Recommendations:** AFDO Seafood committee chairs continue to be actively involved in the SHA and support their efforts and continue to increase AFDO's collaboration with SHA. Both chairs are to be involved and supportive of the HACCP Executive Committee.

### **Executive Committee Action:**

Approval  Disapproval  Date 6/24/16

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

**Discussion:** Both co-chairs review all course applications as well as those assigned from each affiliate when in their region. Several issues such as turnaround time to approve applications, following protocol, etc., are being worked on. Seafood committee chairs are working with AFDO office staff to facilitate the process for all involved.

**Recommendations:** Continue to review applications for approval that follow SHA/AFDO Protocol. Protocol being revised to better accommodate the review of course applications and also assisted the applicants and reviewers with the development of guidelines for a smoother process. Recommend once protocol and guidelines are finalized, a brief training course of all reviewers be held to ensure uniformity and efficacy in the review process.

### **Executive Committee Action:**

Approval  Disapproval  Date 6/24/16

**Charge 3:** 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:** Ready for technical review as evisceration definition and guidance on surface pathogen elimination was added. The decision has been made to go with this revision without additional information on the impact of FSMA to the Seafood Industry, such as adherence to all subparts, except subpart C. Final draft sent to Technical Review committee for final look prior to sending to the AFDO board for approval to the changes.

**Recommendations:** Document revision has been reviewed by technical group and needs final touches before

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submission to the Administrative Committee, Laws and Rules Committee and the AFDO Board.

## Executive Committee Action:

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**Charge 4:** Develop food safety guidance for wholesale sushi manufacturers.

**Discussion:** Document was reviewed and determined the focus need to be as a guidance document and not as a model code at this time. Re-working of verbiage still needed before this can be reviewed for final consideration

**Recommendations:** Re-vise based on feedback from technical review. Resubmit after final revision to a guidance document.

## Executive Committee Action:

Approval  Disapproval  Date 6/24/16

**Charge 5:** 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:** Corresponded with the lab committee and they agree our language we added will suffice at this time. Language added, "... use according to manufacturer's instruction and the end product must meet the zero tolerance for L. mono."

**Recommendations:** No further action with the Laboratory, Science and Technology Committee at this time for this charge.

## Executive Committee Action:

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**Charge 6:** The development of a Good Fishing Practices Document.

**Discussion:** Request that this charge be dropped as it is a low priority at this time. We will await the implementation of FSMA to re-evaluate the need for this document.

**Recommendations:** Remove charge for this year.

## Executive Committee Action:

Approval  Disapproval  Date 6/24/16

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