
Cured, Salted, and Smoked Fish Establishments Good Manufacturing Practices

Including Listeria monocytogenes Control Manual

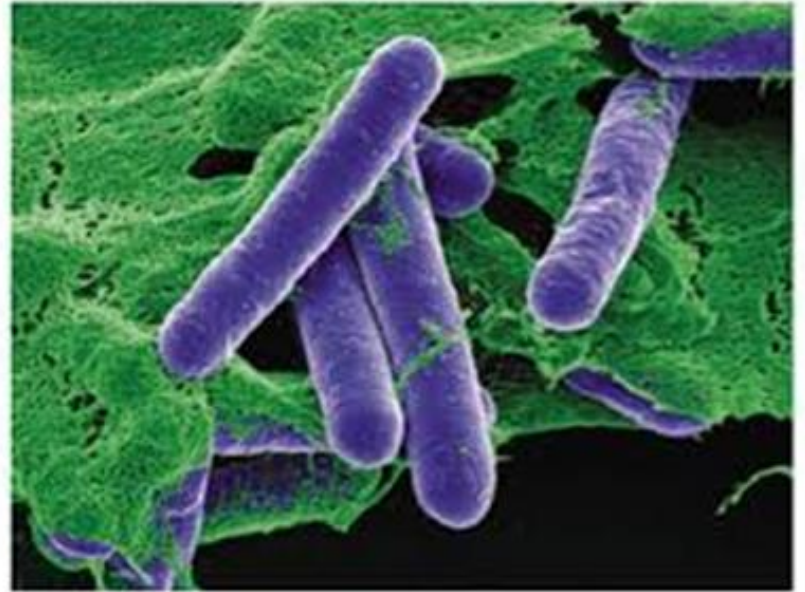


2019

Association of Food and Drug Officials

History

- First adopted by the Association of Food and Drug Officials (AFDO) in June 1991.
- A June 1997 revision of this model code incorporated the use of terminology to define mandatory requirements



History

- The revision in 2003 was designed to integrate the requirements of 21 CFR Part 123 Fish and Fishery Products and the recommendations from the “Listeria Monocytogenes Control Manual
- January 2019, incorporates additional HACCP and packaging definitions and includes more specific processing controls and food-safety parameters for fishery products, relating to allergen controls, pathogen controls, temperature monitoring, evisceration, and ready-to-eat status of fish/fishery products
- Project Leader Eugene Evans, AFDO Seafood Committee Chairs: Gary Wolf, Julie Henderson, Courtney Mickiewicz and Rita Johnson.



Appendixes

- **APPENDIX 1: CRITICAL ASPECTS OF PROCESSING**
- **APPENDIX 2: READY TO EAT SEAFOOD
PATHOGENS CONTROL MANUAL (LISTERIA
MONOCYTOGENES AND SALMONELLA SPP.)
APRIL 2018**
- **APPENDIX 3: FDA DRAFT GUIDANCE FOR
INDUSTRY: CONTROL OF *LISTERIA*
MONOCYTOGENES IN READY-TO-EAT FOODS,
JANUARY 2017**

AFDO DOCUMENT



SUBPART A - GENERAL PROVISIONS

Sec. 1.1 Definitions

Sec. 1.2 Current Good Manufacturing Practices (GMP)

Sec. 1.3 *Listeria monocytogenes* Control Plan for Processed Fish

SUBPART B - BUILDINGS AND FACILITIES

Sec. 2.1 Plants and Grounds

Sec. 2.2 Sanitary Operations

Sec. 2.3 Sanitary Facilities and Controls

SUBPART C - EQUIPMENT AND UTENSILS

Sec. 3.1 Equipment and Utensils

AFDO DOCUMENT



SUBPART D - PRODUCTION AND PROCESS CONTROLS

Sec. 4.1 Raw Materials

Sec. 4.2 Operations and Controls for Processed Fish

Sec. 4.3 Records

Sec. 4.4 Packaging and Labeling of Processed Fish

SUBPART E - PROCESSING OPERATIONS FOR SMOKED FISH

Sec. 5.1 Brining or Dry-Salting

Sec. 5.2 Heating, Cooking, or Smoking Operations

Sec. 5.3 Hot-Process Smoked Fish

Sec. 5.4 Cold-Process Smoked Fish

Sec 5.5 Time/Temperature Indicators (TTI)

Sec 5.6 Cooling

SUBPART F- CURED FISH AND FERMENTED FISH

Sec 6.1 Curing in a Brine Solution

Sec 6.2 Dry-Cured Fish

Sec 6.3 Cured Fish in Oil or Other ROP Environment

Sec 6.4 Acidified Cured Fish

Sec 6.5 Fermented Fish

SUBPART G- CUSTOM PROCESSING OF RECREATIONALLY CAUGHT FISH

Subpart D – Production & Process Controls



- Species identification
- Histamine control
- Evisceration
- Refrigeration/Shelf stable products
- Records requirement



Subpart E – Smoked Fish



- Curing
- Smoking (Hot & Cold)
- Cooling



Subpart F – Cured Fish/Fermented



- Curing (brining or dry salting)
- Evisceration
- Oil packed products
- Acidified curing
- Fermented products

Subpart G – Custom Processing



- Segregated operation
- Labeled “Not for Sale”
- Scheduled process is required

Technical Review Committee

- Steven W. Bloodgood; Chief, Seafood Processing & Technology Policy Branch U.S. Food and Drug Administration Center for Food Safety & Applied Nutrition (CFSAN)
- Jennifer Cripe, Consumer Safety Officer, U.S. Food and Drug Administration, Center for Food Safety & Applied Nutrition (CFSAN), Seafood Processing & Technology Policy Branch
- Mary Losikoff, Consumer Safety Officer, U.S. Food and Drug Administration, Center for Food Safety & Applied Nutrition (CFSAN), Seafood Processing & Technology Policy Branch
- Christopher Rezendes; President, Seafood Products Association, Seattle, WA>
- Michael Ciaramella; Dr. Michael Ciaramella; Seafood Safety and Technology Specialist, New York Sea Grant and Cornell University
- Dr. Jason Bolton; Jason Bolton, Ph.D.; Associate Extension Professor and Food Safety Specialist; Academic Director of Innovation Engineering; University of Maine
- Joseph Corby; Senior Advisor; Association of Food & Drug Officials (AFDO)

