



Alaska Seafood Permit Newsletter

Operators

You are approved to operate in 2016! Two copies of your permit are enclosed - the **original** is to be kept at your plant/vessel at all times during operation. and the **copy** is for your records.

Permit

This permit is **not transferrable** for change of ownership, location, or type of operation.

Current Info

Keep your info up to date to make sure you receive important information from DEC.

New Process

Let us know about any changes - remember that you are only approved to process what is listed on the permit! Contact our office before adding a new product/process or changing your processing equipment. There may be additional requirements.

Questions?

If you have any questions about your permit please contact:

Rebecca Stephany,
Seafood Permit Coordinator
Phone: 907-269-7505
Fax: 907-269-7510
rebecca.stephany@alaska.gov

DON'T FORGET!

Bioterrorism Registration

The Food Safety and Modernization Act (FSMA) requires all seafood processors (vessels and land based facilities) to register/renew their registration. 2016 is a renewal year. Renewal period will be from October 1 though December 31. For new firms or those who have never registered, register now. Visit our website for more information: <http://dec.alaska.gov/eh/fss/seafood/Bioterrorism.htm>

Sign your HACCP Plan

Remember to review and sign your HACCP plan each year and any time there is a change.

Documentation for Inspections

Make sure you have the following **written** documentation organized and ready to show during an inspection:

- √ Hazard Analysis
- √ HACCP Plan
- √ Sanitation Standard Operating Procedures (SSOP)
- √ Daily Sanitation Records
- √ HACCP Records

The following is required only if it applies to your process:

- √ Cook records
- √ Brining records
- √ Cooler/freezer temp logs
- √ Parasite destruction log
- √ Labeling agreement
- √ 801(e) letter
- √ Waste discharge records (vessels)
- √ Water sample results
- √ Product testing lab results

Need Help?

Additional information, resources, and applications can be found on the ADEC Food Safety and Sanitation website: <http://dec.alaska.gov/eh/fss/index.htm>

Contact an Environmental Health Officer near you. <http://dec.alaska.gov/eh/fss/Food/sanstaff.htm>

University of Alaska Fairbanks-Marine Advisory Program offers HACCP courses, workshops, and technical assistance. For more information, visit <https://seagrant.uaf.edu/map/#&panel1-1>

Washington State University Extension offers food processing training programs. To view a list of courses, visit <http://foodprocessing.wsu.edu/extension/training/>

For FDA resources, regulations, and guidance, please visit <http://www.fda.gov/Food/default.htm>

For Questions Contact

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Seafood Permit Coordinator
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Rebecca brings six years of food processing experience when she joined DEC in 2013. She was an Environmental Health Officer in Kodiak until November 2015 when she became the seafood permit coordinator.

New Seafood Inspection Form

When you receive your next inspection from ADEC, you will notice something different about the inspection form. The form, which had not been significantly updated in over 15 years, has been streamlined and now features the following updates:

The form is shorter - there is only one page with 20 items (29 for LACF) that focuses the report on the eight points of sanitation and HACCP.

Easier to read – the items on the inspection form are clearly marked either 'IN', 'OUT,' or 'N/A' (not applicable). It will be clearly marked if a problem was corrected on site (COS) or is a repeat violation (R).

Simplified scoring system – now all inspections are based out of 100 total points. Points are only deducted from the total score if an item is marked 'OUT' on the inspection form. Items marked 'IN' or 'N/A' do not count against your score. We carefully verified that the new scoring calculations would result in comparable scores to the previous scoring system.

Top 3 Violations for 2015

In 2015, the most frequently observed violations during ADEC inspections were as follows:

Food contact surfaces conditions and cleanliness Wash, rinse, and sanitize all food contact surfaces. Walk through processing areas to confirm cleanliness before processing.

Prevention of cross contamination and protection from adulteration Protection of food, packaging, and food contact surfaces from microbial, chemical, and physical contaminants. Separate raw product from ready to eat product. Look out for condensation drips, floor splash, oil leaks, and any other potential contaminants or adulterants.

HACCP Plan Remember to review, sign, and date the HACCP plan annually or any time the plan is updated. Include all critical control points from the hazard analysis. The plan must be current, on-site, and specific to processor location.

Update: Fish and Fisheries Products Hazards Guide 4th edition.

For those processors who smoke fish without reduced oxygen packaging (not vacuum-packaged), there is a correction to the *Fish and Fisheries Products Hazards and Control Guide 4th edition* that may affect you.

For smoked fish, there is a potential process-related hazard of pathogenic bacteria growth survival through cooking or pasteurization, therefore, a check mark under the column CHP 16 is required (Page 72). **Make sure to update your Hazard Analysis to address this hazard.**

To sign up to receive updates on the *Fish and Fishery Products Hazards and Control Guidance 4th ed.* go to: https://public.govdelivery.com/accounts/USFDA/subscriber/new?topic_id=USFDA_312