



Alaska Department of Environmental Conservation

Division of Environmental Health, Food Safety and Sanitation Program

555 Cordova St., Anchorage, AK 99501

Phone: (907) 269-7501 or 187-SAFE-FOOD Fax 269-7510

Commercial Marketing or Processing of Seafood on Vessels

Purpose:

To provide for consumer protection and protect public health by ensuring the processing, sale, and distribution of safe, wholesome, and properly labeled seafood products.

What is "Processing"?

Processing means an activity that changes the physical condition of a seafood product, including heading, portioning, thermal processing, cooking, dehydrating, freezing, pickling, salting, shucking, or smoking.



Who is a "processor"?

Processor means a person who processes or is responsible for processing seafood intended for human consumption - including that person's representative.

What are the options?

There are several options available for marketing and processing seafood.

1. Become a permitted Seafood Processor.
2. Have your catch custom-processed by a permitted seafood processor.
3. Sell your catch directly off your vessel without processing.

Which vessels need a Seafood Processor permit?

- Persons who process seafood products to be sold, as part of commerce and intended for human consumption.
- Persons who store, clean, package, freeze and distribute whole seafood products to be sold as part of commerce and intended for human consumption.

Which vessels do not need a Seafood Processor permit?

- If your catch is custom processed by a permitted processor.
- The seafood is sold from the vessel at the harbor.
- If there is onboard gutting, gilling, or bleeding of fish or heading of shrimp.

1. Seafood Processor Permit

A complete permit application includes:

- Completed and signed application- *most important!*
- The appropriate permit fee for your processing activity.
- A copy of the facility plans to include:
 - equipment
 - plumbing / water lines
 - drinking water supply and treatment
 - wastewater disposal
 - solid waste disposal
 - photos, if applicable
- *Optional*-a product label, and HACCP plan.

Seafood processors need an annual permit from DEC.

Get an application online at:

http://dec.alaska.gov/eh/fss/forms/forms_home.html

Who should I call if I have questions about Seafood Processing?

Call: Joy McLaurin,
Seafood Permit
Coordinator
(907)269-7501
or email:

seafoodprocessing@alaska.gov

Direct Market Vessels (vessels 65 feet and under)

You can butcher, freeze or package your own catch of seafood onboard the vessel. You will need to get a seafood processor permit and follow these requirements:

- Conduct a hazard analysis, and develop a HACCP plan if hazards are identified.
- Butcher only on fishing grounds- at least 1/2 nautical mile from shore.
- Butcher, freeze and package under sanitary conditions
- If you use chemicals or additives there must be room onboard for their storage and use.
- You must be able to clean and sanitize the processing area and deck.
- The vessel needs a US Coast Guard (USCG) approved marine sanitation device or portable toilet, a handwash sink, soap, and hand towels.
- Maintain wastewater discharge records for 2 years.
- Disinfect, test and protect processing water from contamination.
- Manufacture, store and transport ice in a sanitary manner.
- Develop a written Sanitation Standard Operating Procedures.
- Contact the USCG for any additional regulations that may apply.

2. Have your catch custom processed

You can have your catch processed at a permitted processing facility.

View a list of permitted processors at:

http://alaska.state.gogov.com/alaska/seafood_listing.cfm

3. Selling your catch without processing

You can sell your catch off your vessel:

- directly to a permitted processor- a list of permitted processors is online at http://alaska.state.gogov.com/alaska/seafood_listing.cfm ;
- to consumers off the vessel at the dock; or
- to a retail market or food service establishment who has a written variance from the department and picks up your catch from the vessel.

For more information visit our website at:

http://dec.alaska.gov/eh/fss/seafood/Seafood_Home.html



Alaska Department of Environmental Conservation

Division of Environmental Health-Food Safety and Sanitation Program

555 Cordova St., Anchorage, AK 99501

Phone: (907) 269-7501 Fax (907)269-7510