



Alaska Seafood Permit Newsletter

Congratulations! You are approved to operate in 2019! A copy of your permit is attached.

Your Permit Number is located in the lower left corner of your permit.

If your permit has a number listed for both the Permit Number and AK# fields, you may use **either** permit number. Be sure to notify the Department which number you are using.

1280	1658
Permit Number	AK#

Be sure to print a copy for your plant or vessel. You are required to display this permit at all times during operation.

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

What's next? Make sure you are prepared for your inspection! Gather your inspection documents (see checklist on the right) and make sure your HACCP plans

Updates and News!

- ADEC is now paperless! All future announcements and permits will be e-mailed to the business address on file. Be sure to notify us of any information changes by e-mailing: seafoodprocessing@alaska.gov
- **Bioterrorism Registration:** The Food Safety and Modernization Act (FSMA) requires **ALL** seafood processors to renew their registration on even numbered years between, October 1 and December 31. Renew your registration at: <https://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/ucm324780.htm>
- **Regulation Updates:** Revisions to the Seafood Processing and Inspection regulations (18 AAC 34) are almost complete! A draft of the new regulations will be posted on our website for public comment in December 2018. Please watch our website for future announcements!
- **Quarterly Newsletter:** January 2019, will be the first issue of our new Quarterly e-mail Newsletter. If there is a question or topic you would like to see addressed in the newsletter, send an e-mail to: seafoodprocessing@alaska.gov
- All firms are now required to comply with 21 CFR 117 (formerly 21 CFR 110). Major changes include a now mandatory training requirement (21 CFR 117.4) and control of allergen cross-contact (Subpart B). Below are links to assist you:

21 CFR 117

<https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=117>

Seafood HACCP and the FDA Food Safety Modernization Act: Guidance for Industry

<https://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/ucm569796.htm>

DON'T FORGET!

Sign your HACCP Plan

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

Documentation for Inspections Checklist

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
- ◇ Employee Training 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
- ◇ Lab results for product testing

Questions? Contact

Joy McLaurin,

Seafood Permit Coordinator

E-mail:

seafoodprocessing@alaska.gov

Phone: 907-269-7628

Fax: 907-269-7510

To view 18 AAC 34 or other great resources, visit our website! <http://www.dec.alaska.gov/eh/fss>

NOTE: Other agencies may have regulations regarding the processing of seafood. It is your responsibility to understand and follow these regulations.

Need Help?

DEC resources, regulations, and guidance:

<http://dec.alaska.gov/eh/fss/index.htm>

Your Area Environmental Health Officer (EHO):

<http://dec.alaska.gov/eh/fss/staff>

HACCP technical assistance, courses, and workshops:

<https://seagrant.uaf.edu/map/#&panel1-1>

FDA resources, regulations, and guidance, please visit:

<http://www.fda.gov/Food/default.htm>

Alaska Seafood Processing Advisory Council: <https://dec.alaska.gov/eh/fss/seafood/alaska-seafood-processing-advisory-council/>

Questions? Contact:

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seafoodprocessing@alaska.gov

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We Want to Hear From You!

- Be sure to keep your contact information with us current so you don't miss important updates from us!
- Are you planning on adding a new product or process? Contact us beforehand to update your permit and check on any additional requirements.
- Are you planning on making improvements like remodeling or adding equipment? Notify us before you begin so we can review the plans and provide guidance on any requirements.
- So you have topics or questions you would like to see addressed in the quarterly newsletter? E-mail: seafoodprocessing@alaska.gov.

Top Inspection Violations and Tips

Prevention of cross contamination and protection from adulteration

- Cover product when transporting from one processing area to another
- Separate raw product from ready to eat product
- Watch for condensation drips, floor splash, oil leaks, and any other potential contaminants or adulterants

Food contact surfaces, conditions, and cleanliness

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

Corrective Actions

- Follow the corrective actions outlined in your protocols (ex. SSOP, HACCP)
- Document the corrective action by stating what was done to correct it

HACCP Plan

- Must include all critical control points identified from hazard analysis
- Must be current, on-site, and specific to processor location and processes
- Review, and sign/date the plan annually or any time it is updated

Records

- Records should reflect the actual conditions found in the facility or on equipment.
- Records reviews should be performed at the time intervals stated in your protocols.

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