



## 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

# Direct-Market Land Based Facility Permits

### **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.

### **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 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.

### **What is "Butchering"?**

Butcher means to gut, gill, head, cut, fillet, or otherwise expose the flesh of a seafood product including:

- exposing the scallop adductor muscle and,
- the recovery of roe when it will be processed, or is sold to be processed, as a food product.

## What is a Direct-Market Land Based Facility?

A facility that processes the operator's own catch of seafood products for sale and intended for human consumption requires a Seafood Direct Marketing permit. Land based facilities are limited to butchering, roe extraction, freezing and packaging.

### Butchering, Roe Extraction, Freezing and Packaging:

- Butchering means to gut, gill, head, cut, fillet, or expose the flesh of a seafood product, including the recovery of roe (when it will be sold as a food product).
- Butcher, freeze and package under sanitary conditions within the approved facility.
- All seafood products must be held at 45°F or below until processing begins, as well as during storage and transport.

### Keep Everything Clean and Sanitary:

- You must be able to clean and sanitize the processing area.
- You must have a toilet, a handwash sink, soap, and hand towels
- You can only use a portable toilet IF you are unable to install a septic system due to geological conditions such as permanently frozen ground or lack of soil.
- If you use a portable toilet you must monitor the use of the hand wash sink at the entrance to the processing area to ensure employees are washing their hands.
- Manufacture, store and transport ice in a sanitary manner.
- Disinfect, test and protect processing water from contamination. The processing water used for final rinsing of the product must be disinfected – you have to test for residual free chlorine each day that you operate. You must keep a daily log of the residuals.
- Vessels or vehicles used to transport seafood products must be protected from sun and contamination such as bird droppings.

### Water Supply & Ice:

- Your source of fresh and salt water must be approved.
- Change the seafood rinsing water often to prevent buildup of slime and blood that may result in a contaminated seafood product.
- Roe is not required to have a chlorinated final rinse IF
  - each product contact surface is properly cleaned and sanitized; and
  - each whole, round fish receives a proper chlorinated rinse.
- Processing water lines may not be cross-connected with nonpotable water lines.

**Seafood processors need an annual permit from DEC.**

**Get an application online at:**

[http://dec.alaska.gov/eh/fss/forms/forms\\_home.html](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](mailto:seafoodprocessing@alaska.gov)

[v](#)

## Facility Design and Construction:

- Facility must be designed and constructed to protect seafood processing activities from weather and entry of insects, rodents, and other animals.
- The facility may be a temporary facility which is taken apart and rebuilt on a seasonal basis.
- Inside walls and ceiling must be made of an approved material
- All wood processing and contact surfaces must be sealed with a sealant.
- Floor drainage may be accomplished by sloping the floor to a floor drain that discharges through approved means.
- Lighting must be sufficient to provide adequate inspection and handling of product.

## Do you need a HACCP Plan or a Sanitation Schedule?

- Maybe - first you need to conduct a Hazard Analysis for each seafood product that you process, and keep a written copy.
- If you identify any hazards in your operation, you must have both HACCP and Sanitation plans.
- If you do NOT identify any hazards, you do not need a HACCP plan, but you DO need a written "Cleaning and Sanitizing Schedule"
- Print a cleaning and sanitizing log from here:  
<http://dec.alaska.gov/eh/fss/seafood/Docs/cleansanitize%20.pdf>
- You must keep your cleaning and sanitizing records for one year.

## Records You Must Keep:

- Your written Hazard Analysis.
- HACCP and Sanitation Plans, if hazards were identified.
- Cleaning and Sanitizing Schedule and records, if no hazards were identified.
- Disinfectant Residual records.

Examples of Hazard Analysis, HACCP, Cleaning and Sanitizing Schedule, and Disinfectant Residual forms are online at

[http://dec.alaska.gov/eh/fss/seafood/Seafood\\_Resources.html](http://dec.alaska.gov/eh/fss/seafood/Seafood_Resources.html)

