Direct-Market Land Based Facility Permits

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
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