Congratulations! You are approved to operate in 2020! 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 but must notify the Department of the number you plan to use.

Be sure to print a copy of the attached permit for the 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 documents (see checklist on the right) and make sure your HACCP plans are up to date and signed.

Updates and News!

- **Bioterrorism Registration:** The Food Safety and Modernization Act (FSMA) requires ALL seafood processors to register/renew their registration. **2020 is a renewal year.** The renewal period is **only open from, October 1 to December 31.** Renew your registration at: [https://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/ucm324780.htm](https://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/ucm324780.htm)

- **Updated Seafood Regulation (18 AAC 34):** The updates to 18 AAC 34 were implemented on August 18, 2019. Major changes are as follows:
  - Adoption of 21 CFR Part 117, including provisions dealing with allergen cross-contact (18 AAC 34.805), employee training (18 ACC 34.803), and human food by-products used for animal foods (18 AAC 34.840)
  - Written recall plan now required (18 AAC 34.047)
  - Changes to routine sampling for frozen ready-to-eat and shelf stable products (18 AAC 34.125)
  - All operators must have and implement a Sanitation Standard Operating Procedure (SSOP) (18 AAC 34.050)

Be sure to review the new regulations for any changes that apply to your operation. You can find a copy on the Seafood webpage located under the Requirements section here: [http://dec.alaska.gov/eh/fss/seafood](http://dec.alaska.gov/eh/fss/seafood)

Friendly Reminders

- **Buying Roe:** Before buying roe from fisherman, be sure they have an active DEC processors permit here: [http://dec.alaska.gov/eh/fss/active-permits](http://dec.alaska.gov/eh/fss/active-permits). Roe that is harvested and sold by unpermitted individuals is considered an unapproved source and could be subject to recall.

- **Cooking Sea Cucumbers:** All cooking activities must be performed in an area with overhead protection from airborne contaminants. Also, keep in mind the water used for cooking is processing water and needs to comply with 18 AAC 80.

- **Renewal e-mails:** Each November, renewal e-mails are auto generated from our database and sent from this e-mail address: noreply@usasafeinspect.com. If you haven’t received a renewal e-mail from us yet, please check your spam or junk folders or send an e-mail to seafoodprocessing@alaska.gov to update your e-mail address with us.
New Code of Regulations 21 CFR 117 (formerly 21 CFR 110), what does this mean for your operation?

New federal regulations went into effect last year that require all food processing plants to comply with the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food. The following information highlights some of the major changes that apply to all permit holders:

- **Hazard Analysis:** All firms must conduct a Hazard Analysis that evaluates each process for biological, chemical, and physical hazards and produce a written document of the analysis results that is made available during inspection (21 CFR 117.130). The hazard analysis must be re-evaluated anytime there is a change, such as, installing new equipment, factory redesign, adding or removing steps to a process, or adding raw materials to a process (such as different fish species, spices, or preservatives).

- **HACCP Plan:** A written HACCP plan is required for any hazards that are identified in the Hazard Analysis and must specify the controls to ensure the identified hazards will be minimized or prevented (21 CFR 117.135). Seafood firms that produce non-seafood products (such as ham sandwiches) or products that contain allergens must also address the hazard of allergen cross-contact and how they will control for the allergen hazard.

- **Sanitation Standard Operating Procedure (SSOP):** Each processor must now have and implement a written SSOP that is specific to each location where fish and fishery products are produced. The SSOP must address the 8 key points of sanitation listed in 21 CFR 123.11(b) and specifically addressed in Subpart B. All SSOP’s must also include monitoring frequencies and corrective actions guidance that is specific to each of the 8 key points.

- **Employee Education and Training:** 21 CFR 117.4(b) now specifies the type of training needed and required training documentation, as follows:
  - Management is required to ensure that all employees who manufacture, process, pack or hold food are qualified to perform their assigned duties.
  - The employee must be trained in the principles of food hygiene and food safety, including the importance of employee health and hygiene as appropriate to the food, the facility, and the individual's assigned duties.
  - Records of training must be maintained.

- **Recall Plan:** All firms are now required have a written recall plan that addresses the steps, and the responsible person for initiating each step, in the event of a product recall (21 CFR 117.139). Recall plans must provide detailed instructions on how your firm will carry out the following activities (18 AAC 34.047):
  1. Notify the direct consignees of the food being recalled, including how to return or dispose of the affected food.
  2. Notify the public about the hazard presented by the recalled seafood.
  3. Appropriately dispose of the recalled seafood by reprocessing, reworking, diverting to a use that does not present a safety concern, or destroying the seafood.
  4. Verify, by means such as personal visits, telephone calls, written communications, or a combination of those means, that each consignee received notification of the recall and has taken the appropriate actions.

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**Need Help?**

- **DEC Food Safety and Sanitation resources, regulations, and guidance:** [https://dec.alaska.gov/eh/fss.aspx](https://dec.alaska.gov/eh/fss.aspx)
- **Environmental Health Officer (EHO) contacts:** [http://dec.alaska.gov/eh/fss/staff](http://dec.alaska.gov/eh/fss/staff)
- **HACCP resources, technical assistance, courses, and workshops:** [https://seagrant.uaf.edu/map/#&panel1-1](https://seagrant.uaf.edu/map/#&panel1-1)
- **FDA resources, regulations, and guidance, please visit:** [http://www.fda.gov/Food/default.htm](http://www.fda.gov/Food/default.htm)
- **Alaska Seafood Processing Advisory Council:** [https://dec.alaska.gov/eh/fss/seafood/alaska-seafood-processing-advisory-council](https://dec.alaska.gov/eh/fss/seafood/alaska-seafood-processing-advisory-council)
- **DEC Seafood Permit Coordinator:**
  
  Joy McLaurin  
  E-mail: seafoodprocessing@alaska.gov  
  Phone: 907-269-7628  
  Fax: 907-269-7510

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