

U.S. Department of Horneland Security United States Coast Guard Alaska Department of Environmental Conservation



Unified Command: M/V Selendang Ayu Grounding

Seafood Advisory SEAFOOD INSPECTION ACTIVITIES IN RESPONSE TO M/V SELENDANG AYU OIL SPILL

Monday, January 10, 2005

Goal:

To ensure that all seafood products from areas being harvested adjacent to the oil spill impact area are wholesome and safe for the consuming public.

Outreach:

The Department of Environmental Conservation (DEC) has contacted seafood processing facilities, and has asked them to be extra vigilant in their inspection of all products being delivered to their facilities, and the vessels making the deliveries.

Fishing Vessels:

- check fishing gear, hull, deck, equipment, work clothing, and all other items that come in contact with catch.
- check catch for signs of oil contamination.
- report any signs oil, contaminated gear or product to DEC.

Processor:

- visually inspect fishing vessel hull, deck, fish hold, equipment, work clothing, and all other items that come in contact with catch at time of delivery.
- will ask for location vessels were fishing if in proximity to impact area.
- will inspect all seafood products, and report any signs of contamination to DEC.
- segregate any loads of seafood in question, and inspect handling equipment.
- maintain detailed records.

DEC:

- will have additional inspection staff in Dutch Harbor/Unalaska during the upcoming fisheries.
- will monitor all activities in the area for signs of oil contamination.
- will inspect vessel hull, deck, fish hold, equipment, work clothing, and all other items that come in contact with catch.
- will inspect processing facility unloading, handling and processing equipment, worker clothing, and all other items that come in contact with product.
- will inspect seafood products for signs of oil contamination.
- any oil contaminated product will be isolated and held pending a final investigation.

For more information contact: