



TECHNICAL ASSISTANCE TO BUILD FOOD SAFETY CAPACITY FOR THE FISHERIES SECTOR



MODULE 1

Food safety responsibilities of fish operators

Training for TIBU Impex, Guyana



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Learning Outcomes

At the end of this session, you should be able to appreciate the importance of:

- Implementation of prerequisite programmes based on GHP/GMP
- Product traceability and recall procedures
- Lab testing
- Food safety audits/inspections
- Documentation and record-keeping



What are prerequisite programmes for HACCP?

“The basic conditions and activities needed to ensure that food businesses maintain a hygienic environment, which can essentially provide the foundation of their food safety management system”

Prerequisite programmes include:

Premises and structure

- A good design and layout of workspace is necessary, which allows for one-direction production flow
- There should be:
 - Sufficient lighting, especially in processing areas
 - Suitable employee facilities
 - Suitable hand-washing facilities
 - External and interior construction of walls, floors and doors



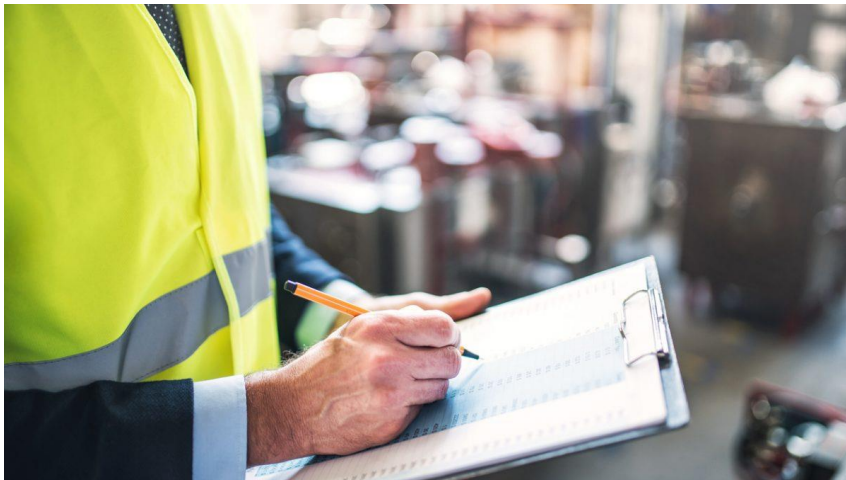
Plant and Equipment

- Equipment should be fit for purpose, operated in accordance with the instructions and accessible for cleaning.



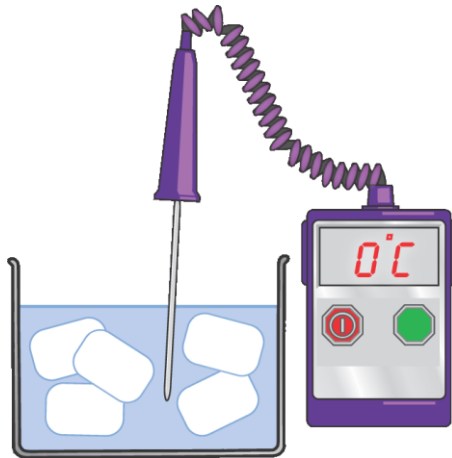
Preventive maintenance and calibration

- Equipment should be routinely maintained according to a schedule.
- Maintenance records should be kept.
- Thermometers and other instruments should be calibrated regularly.



Calibration (checking accuracy) of thermometers

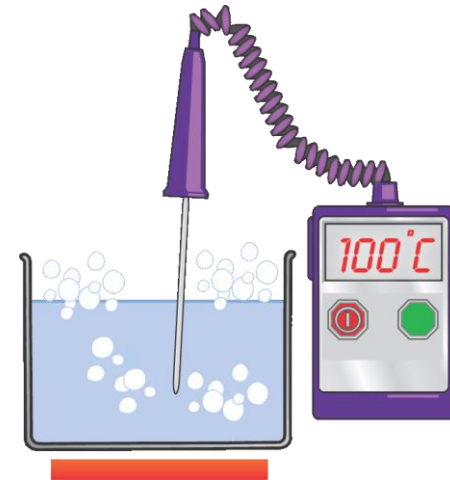
Cold



Melting crushed ice

-1°C to +1°C

Hot



Boiling water

99°C to 101°C

Procedures to control and prevent physical and chemical contamination from the production environment

- Procedures should be in place for what to do in the case of breakage of glass, hard plastic etc.
 - Metal detection
 - Thorough inspections of final product
- Sampling and lab testing for monitoring of chemical contaminants



Personal hygiene and fitness to work

- Procedures should be in place for personnel suffering with gastrointestinal infections, hepatitis, wounds or other relevant health problems.



Cleaning and disinfection



- Facility should ALWAYS be kept sanitary and procedures should be in place to allow for effective cleaning and disinfection.

Pest control

- Procedures should be in place to prevent entry/breeding of pests in processing plant.
- A pest control programme should be implemented.



Waste management

- Procedures should be in place for the proper storage and disposal of fish waste.



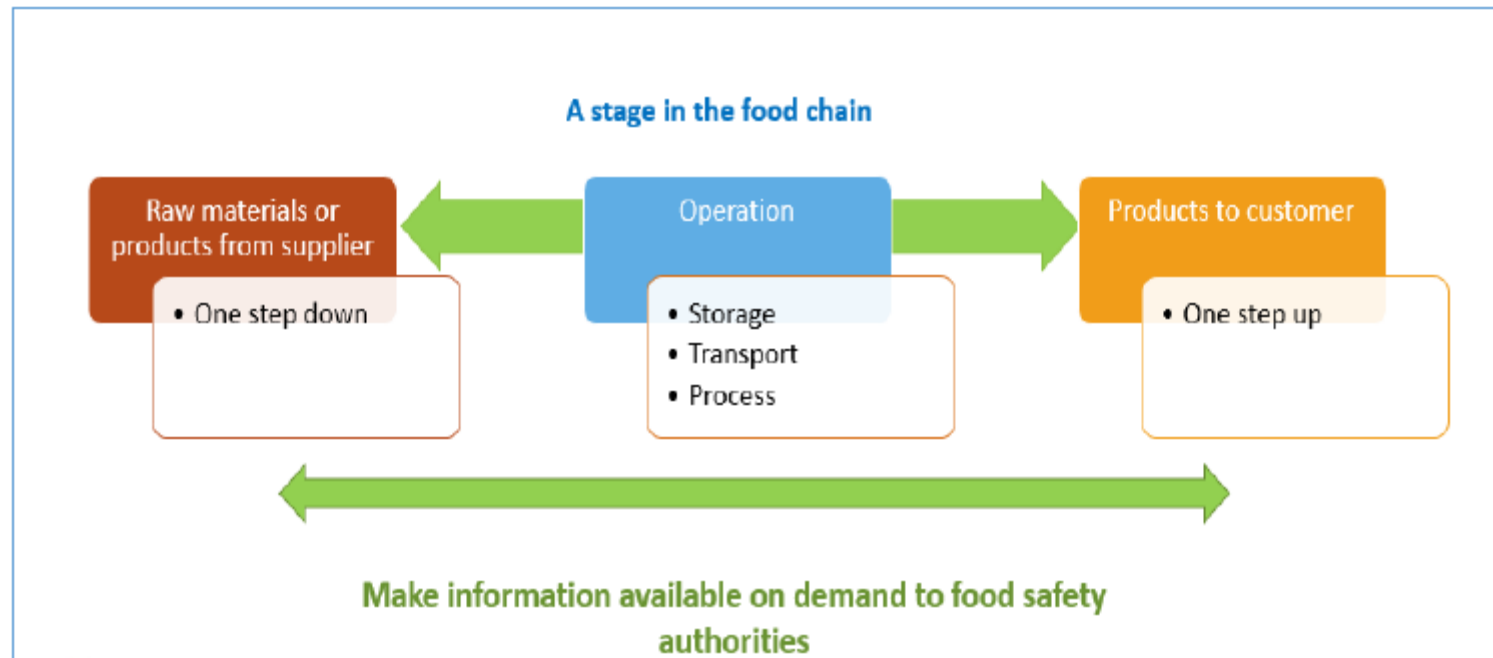
Training and Supervision

- Workers should be adequately trained in food hygiene and safety to ensure safe food handling practices are used.
- Adequate supervision needed to ensure safe food handling practices are being observed.



Product traceability and recall

- Procedures should be in place to maintain product traceability (one step forward and one step back) as well as for withdrawal or recall of potentially unsafe food from the market.



COMPANY ANNOUNCEMENT

Mical Seafood Inc Recalls Tuna Products for Possible Scombroid Poisoning

Summary

Company Announcement Date:	October 01, 2019
FDA Publish Date:	October 02, 2019
Product Type:	Food & Beverages Fish
Reason for Announcement:	Elevated levels of histamine
Company Name:	Mical Seafood, Inc.
Brand Name:	Mical Seafood
Product Description:	Yellowfin Tuna

Company Announcement

Mical Seafood, Inc. of Cooper City, FL, voluntarily initiated a recall of frozen, wild-caught yellowfin tuna poke cubes, tuna loins, tuna ground meat and 6oz tuna steaks because of potentially elevated levels of histamine. Elevated levels of histamines can produce an allergic reaction called scombroid fish poisoning that may result in symptoms that can generally appear within minutes to several hours after eating the affected fish.

The most common symptoms of histamine or scombroid fish poisoning are tingling or burning sensation in the mouth, facial swelling, rash, hives and itchy skin, nausea, vomiting or diarrhea; these symptoms usually resolve within several hours without medical intervention. However, each individual may experience symptoms differently. If symptoms are severe an individual should seek immediate medical attention for treatment.

These tuna products were sold to customers in Maryland, Pennsylvania, New York, New Jersey, Florida, Texas, Alabama, North Carolina, California Michigan, Rhode Island, U.S. Virgin Islands, Sint Maarten and Grand Cayman.

Four reported illnesses have been confirmed as of 10/01/2019. While Mical Seafood feels these were isolated incidents, it has initiated this voluntary recall to take every precautionary measure when it comes to customers' health and safety.

Customers who received products from Lot # 23910, 24046, 25324, 20799, 24037, 24279, 23020, 25694, and 23906 with Production Dates of: 04/02/2019, 4/09/2019, 04/20/2019, 04/24/2019, 04/27/2019, 05/10/2019 and 05/14/2019 should not consume them. Inventory should be quarantined until returned to the supplier or to Mical Seafood, Inc. for a full refund.

Customers with questions or concerns may contact the company's Recall Team: (Jennifer Gonzalez or Margarita Alzugaray) by calling (954) 935-0133, Monday through Friday, 8 a.m. to 5 p.m., Eastern Time.

Lab testing

- Water quality monitoring
- Sanitation and hygiene monitoring – surface swabs
- Microbiological testing
- Monitoring of chemicals – histamine, veterinary drug residues, heavy metals



Food safety audits/inspections



- Provides a real-time assessment of the status of your operation and quality management system.
- Identifies areas of the business that have deficiencies.

Critical Item	Compliant YES NO	Completed / Actioned
Pest control		
62. There is no evidence of pest or rodent activity		<input type="checkbox"/>
63. Records of pest control visits and the treatments administered are kept		<input type="checkbox"/>
64. There is a pest control contract on-site		<input type="checkbox"/>
65. There is a map of all bait stations		<input type="checkbox"/>
66. Pest sightings are reported by staff		<input type="checkbox"/>
67. There is a record of all MSDS for all pest control chemicals used		<input type="checkbox"/>
68. Have actions been taken and recorded when there has been evidence of pest activity?		<input type="checkbox"/>
69. External openings are adequately sealed to prevent entry of pests		<input type="checkbox"/>
Waste		
70. Waste is removed when bins are $\frac{3}{4}$ full		<input type="checkbox"/>
71. Are waste disposal bins identifiable from food storage bins?		<input type="checkbox"/>
72. Are waste disposal bins identifiable from food storage bins?		<input type="checkbox"/>
73. Waste containers are covered, kept clean and emptied after each work period		<input type="checkbox"/>
74. The refuse storage area is separated from the food preparation areas		<input type="checkbox"/>
Personal Hygiene		
75. Daily hygiene practices are monitored by the Co-ordinator and all corrective actions completed		<input type="checkbox"/>
76. There are sufficient hand-washing facilities installed in all food handling areas		<input type="checkbox"/>
77. <input type="checkbox"/> Warm water <input type="checkbox"/> Soap <input type="checkbox"/> Paper toweling		<input type="checkbox"/>
78. Food handlers wash their hands as often as necessary		<input type="checkbox"/>
79. Food handlers use gloves appropriately and correctly		<input type="checkbox"/>
80. All jewelry including watches is removed prior to commencing direct food handling		<input type="checkbox"/>
81. There is no evidence of eating or smoking in food preparation areas		<input type="checkbox"/>
82. Kitchen personnel wear appropriate protective clothing and protective head coverings		<input type="checkbox"/>
83. All staff understand their responsibilities with regards reporting of illness		<input type="checkbox"/>
84. Sick staff are excluded from working with food		<input type="checkbox"/>
85. There is a first-aid box available/ wounds are covered with coloured water		<input type="checkbox"/>

Internal audit

- A self-assessment which is used to verify that proper food safety practices are in place (done against a recognised standard).
- Results of the audit, including conformities and non-conformities should be recorded.
- Where non-conformities are found, corrective actions should be recorded and time frame for completion for each.
- Allows issues to be identified and fixed before an external audit takes place.



What is a Competent Authority?

- The government department in your country that is most capable (competent) of monitoring fish and fisheries products to ensure safety and quality
- Representatives of the CA will visit and audit your facilities to ensure that the relevant food safety regulations are being met.
- Key requirements that exporters need to meet:
 - Implementation of procedures based on HACCP principles.
 - The ability to trace your products back to registered fishing vessels or aquaculture farms.

**THE PRIMARY
RESPONSIBILITY FOR FOOD
SAFETY LIES WITH THE
FOOD BUSINESS OPERATOR**

Documentation and record-keeping

- Efficient and accurate record-keeping is essential to the application of a HACCP system.

Examples of documentation

- The HACCP plan
- List of hazards and details of the hazard analysis
 - CCP determination
 - Critical limit determination
 - Training needs analysis
- Procedures – e.g. standard operating procedures, corrective action procedure
 - Work Instructions

Examples of records

- CCP monitoring activities
- Deviations and associated corrective actions
- Verification procedures performed
 - Maintenance records
 - Training undertaken
 - Daily records
 - Visual inspection reports
 - Calibration records
 - Temperature records

Monitoring records example – For chemicals used during processing

Should include:

- Name of chemical
- Concentration level
- Test/s performed to verify the correct concentration

SOPs documentation

- It is necessary to have written documentation of ALL procedures and standardized operations for your business.



Standard Operating Procedure

Employee Health and Personal Hygiene

Policy: All foodservice employees will maintain good personal hygiene practices to ensure food safety.

Procedure: All employees in school foodservice must:

Grooming:

1. Arrive at work clean – clean hair, teeth brushed, bathed and used deodorant daily.
2. Maintain short, clean, and polish-free fingernails. No artificial nails are permitted in the food production area.
3. Wash hands (including under fingernails) and up to forearms vigorously and thoroughly with soap and warm water for a period of 20 seconds:
 - When entering the facility before work begins.
 - Immediately before preparing food or handling equipment.
 - As often as necessary during food preparation when contamination occurs.
 - In the restroom after toilet use and when you return to your work station.
 - When switching between working with raw foods and working with ready-to-eat or cooked foods.
 - After touching face, nose, hair, or any other body part, and after sneezing or coughing.
 - After cleaning duties.
 - Between each task performed and before wearing disposable gloves.

Any questions?

