



Mississippi Seafood SAFETY CORNER

OFFICE OF MARINE FISHERIES



SEAFOOD TECHNOLOGY BUREAU

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Welcome to the second edition of Mississippi Seafood Safety Corner. The focus of this newsletter is *Vibrio* regulations and training opportunities. It also includes an overview of Mississippi's seafood processing industry, provides a broad look at the regulatory actions performed by MDMR and outlines individualized reports that each processor will receive.

Once again, we hope this will be a valuable resource to you. If you would like to opt out of receiving the newsletter, please contact a member of the Seafood Technology Bureau at 228-374-5000.

Seafood Technology Bureau
Office of Marine Fisheries

Vibrio Management

It's springtime and with the weather warming there are additional seafood safety aspects to consider. Most notable is the risk of *Vibrio* infections with oyster consumption. There are two main types of harmful *Vibrio* associated with the consumption of oysters: *Vibrio vulnificus* (Vv) and *Vibrio parahaemolyticus* (Vp.).

These bacteria are found naturally in the Gulf of Mexico and are present in higher concentrations in warmer months. To lessen the risk of these infections, Mississippi implements a management plan from April through October. This plan contains limits for harvest times (maximum time unrefrigerated) and post-harvest temperature requirements (maximum time to cool down). These limits must be reached to ensure conformity with interstate shipping requirements. See the diagram below for the current time/temperature requirements.



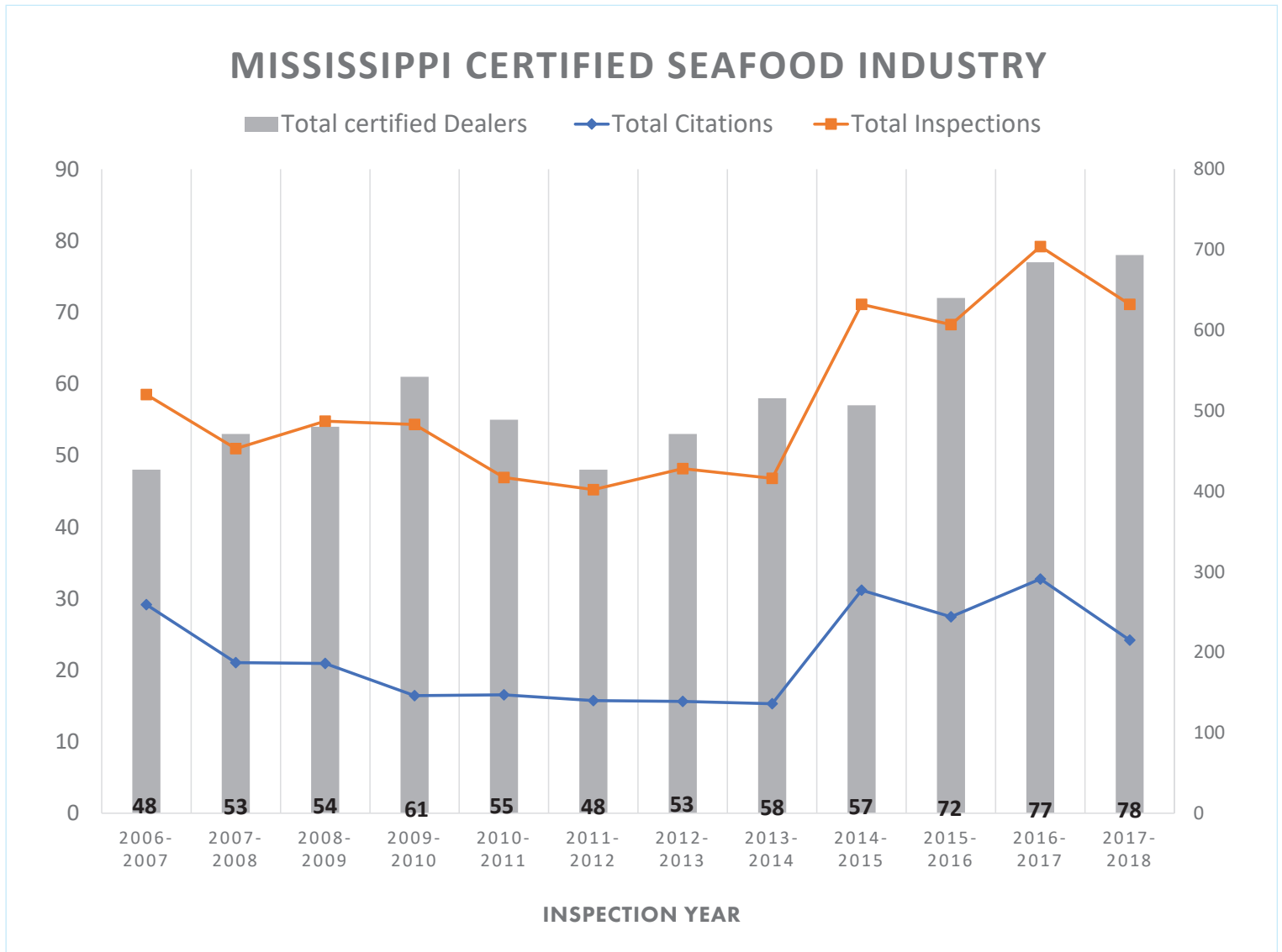
Seafood officers are available to conduct on-site training if your firm is unfamiliar with the requirements.

2018 TIME/ TEMPERATURE OYSTER HARVEST REQUIREMENTS

	April	May	June	July	Aug.	Sept.
Maximum hours unrefrigerated	7	4	2	3	3	4
Maximum hours to cool down below 55°	7	4	2	2	2	4

Data Research Project

In 2017 the Seafood Technology Bureau conducted a 10-year data research project. This project contained over 400 files for seafood processors certified since 2006. The bureau evaluated the number of inspections, certifications and citations separated by type. The following information is a broad overview of the data for the entire certified seafood industry in Mississippi.



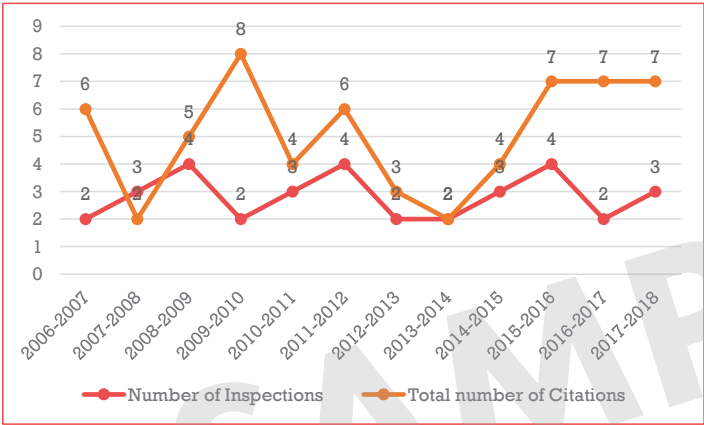
The industry has seen a 62 percent growth in the number of certified dealers since 2006. The current 78 dealers are required to undergo inspections throughout the year to ensure compliance with state and federal regulations. The facility receives a citation if the inspector finds a compliance violation. Examples of violations include sanitation issues and record inaccuracy.

In 2018 each processor will receive an individualized report reviewing the data collected for the facility. This report will show you citations, compliance trends and completed trainings.

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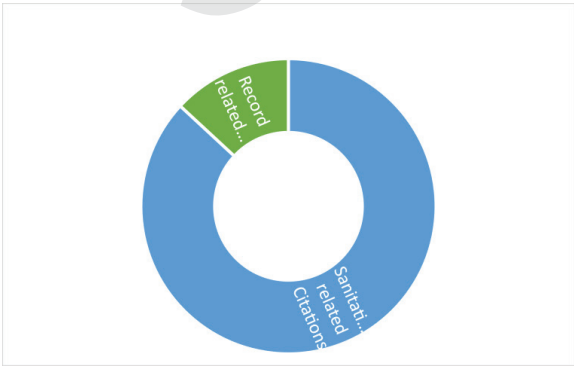
ABC Seafood Company
1245 Seafood Street
Biloxi, MS 39503

NUMBER OF INSPECTIONS AND CITATIONS



Number of inspections includes routine, follow-up, and certification inspections.

CITATION TYPE



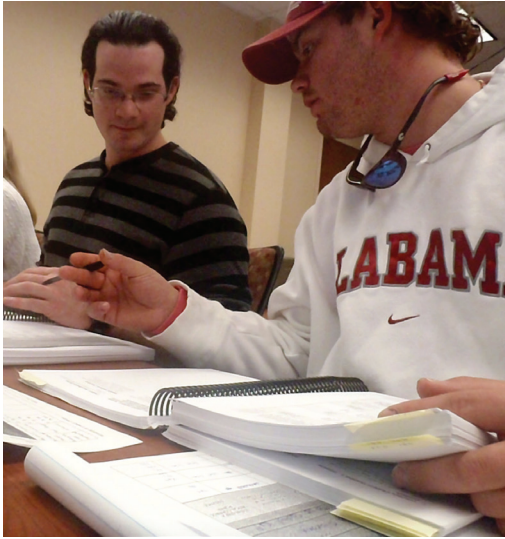
The most common citations at your facility are related to the eight key sanitation items.

Note: On-site training related to these items is available for staff

EDUCATIONAL ITEMS

- Shellfish dealer education: March 12, 2016
- Hazard Analysis Critical Control Point: January 13, 2007
- Sanitation Control Procedures: January 14, 2007
- Mock Recall performed: October 28, 2017

Hazard Analysis Critical Control Point



For the past five years the Seafood Technology Bureau conducted Hazard Analysis Critical Control Point (HACCP) workshops. In 2017 we certified our 200th student. In 2018 we are hosting three HACCP classes and one sanitation class at the Bolton Building in Biloxi (see schedule to the right).

The classes are free for Mississippi residents and available at a small fee for out-of-state residents. The workshop is made possible through a grant from the Mississippi Tidelands Trust Fund Program FY 2016, which is administered by the Mississippi Secretary of State's Office and the Mississippi Department of Marine Resources.

To register email mai.dang@dmr.ms.gov.

2018 CLASS SCHEDULE

HACCP

MAY 23-25

AUG. 15-17

NOV. 7-9

SANITATION

NOV. 7



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For more additional information or questions contact 228-374-5000.