



Mississippi Seafood SAFETY CORNER

OFFICE OF MARINE FISHERIES



SEAFOOD TECHNOLOGY BUREAU

ENHANCE ★ PROTECT ★ CONSERVE

Dear Mississippi seafood industry,

Welcome to the first edition of the “Mississippi Seafood Safety Corner.” This newsletter will provide you with updated news related to the Mississippi seafood processing industry. Future articles will focus on state and federal regulation changes, available training opportunities, current agency projects and many more. The newsletter will feature a spotlight section highlighting a different processor in each issue.

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.

Yours in continued success,
Seafood Technology Bureau
Office of Marine Fisheries



Ruth Posadas,
Bureau Director,
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Jeff Davis
Seafood Officer,
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Jessica Rankin,
Seafood Officer,
Marine Fisheries



Mai Dang,
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Eight Key Sanitation Items

According to Title 21 of the Code of Federal Regulations (CFR) Part 123 Fish and Fishery Products § 123.11, processors shall monitor sanitation conditions related to the following:



SAFETY OF THE WATER that comes into contact with food or food contact surfaces or is used in the manufacture of ice



CONDITION AND CLEANLINESS of food contact surfaces, including utensils, gloves, outer garments and from raw products to cooked products



PREVENTION OF CROSS CONTAMINATION from unsanitary objects to food, food packaging materials and other food contact surfaces, including utensils, gloves, and outer garments and from raw product to cooked product



MAINTENANCE OF HAND WASHING, hand sanitizing and toilet facilities



PROTECTION OF FOOD, FOOD PACKAGING MATERIALS AND FOOD CONTACT SURFACES from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate and other chemical, physical and biological contaminants



PROPER LABELING, storage and use of toxic compounds



CONTROL OF EMPLOYEE HEALTH CONDITIONS that could result in the microbiological contamination of food, food packaging materials and food contact surfaces



EXCLUSION OF PESTS from the food plant



FOOD HANDLERS ARE THE FIRST LINE OF DEFENSE IN A FACILITY'S SANITATION PROCEDURES. The Seafood Technology Bureau has created a sanitation class it offers at your facility free of charge. The course includes important information to ensure your product is produced in an environment that meets the above regulations. Each attendee will receive a certificate upon completion of the course.

If you or a member of your staff are interested in this training contact the STB at 228-374-5000.

◀ *Jessica Rankin, Seafood Officer for MDMR, reviews sanitation records with Robert Nguyen of R&R Seafood.*

Recalls

Recalls are a common occurrence in today's headlines. According to a joint industry study by the Food Marketing Institute and the Grocery Manufacturers Association, the average cost of a recall to a food company is \$10 million in direct costs, in addition to brand damage and lost sales (Tyco Integrated Security, 2012).

IN THE EVENT OF A PRODUCT RECALL, IS YOUR BUSINESS PREPARED?

- ☑ Do you have recall procedures in place?
- ☑ Would you know what to do in the event of a product recall?
- ☑ Would your records assist the process or impede it?
- ☑ Have you ever conducted a mock recall?

A mock recall exercise will assist your business in locating key problem areas in traceback investigations. IF YOU ARE UNSURE OF THE ANSWERS OR KNOW YOUR FACILITY ISN'T PREPARED, SEE THE INSTRUCTIONS BELOW FOR CONDUCTING YOUR OWN MOCK RECALL.

STEPS TO CONDUCT A MOCK RECALL

01

Create/update
recall procedures

02

Select recall dates

03

Conduct traceback
investigation

04

Evaluate results and
address issues



▲ Seafood Officer Jessica Rankin conducts dealer education at Ocean Fresh Fish Market in Tupelo, MS.



▲ Seafood Technology intern Matt Murphy collects a facility water sample.



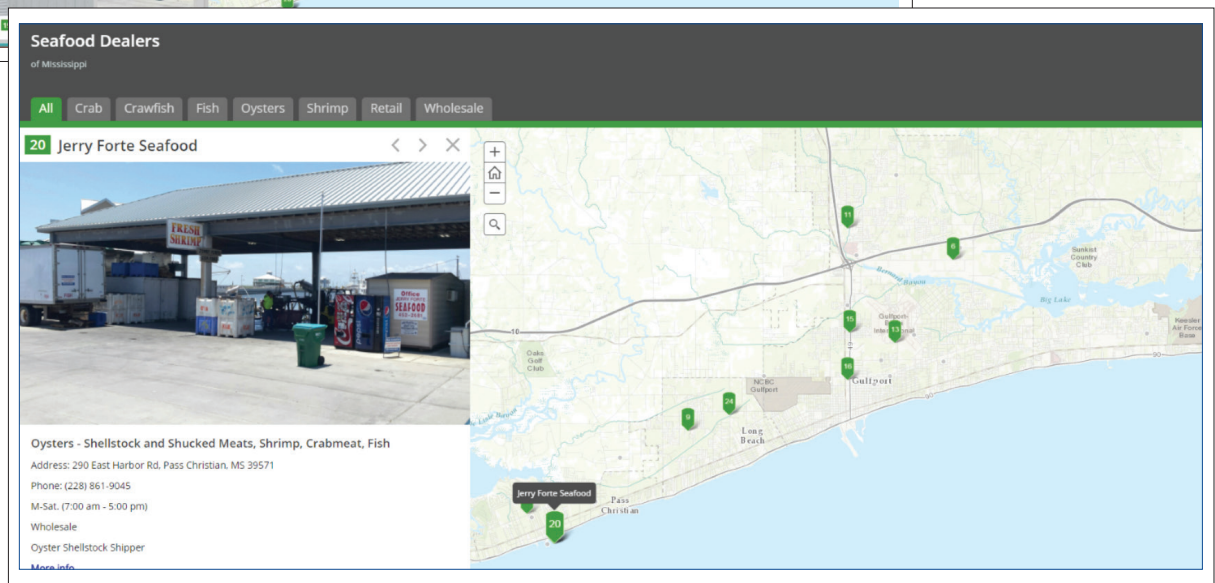
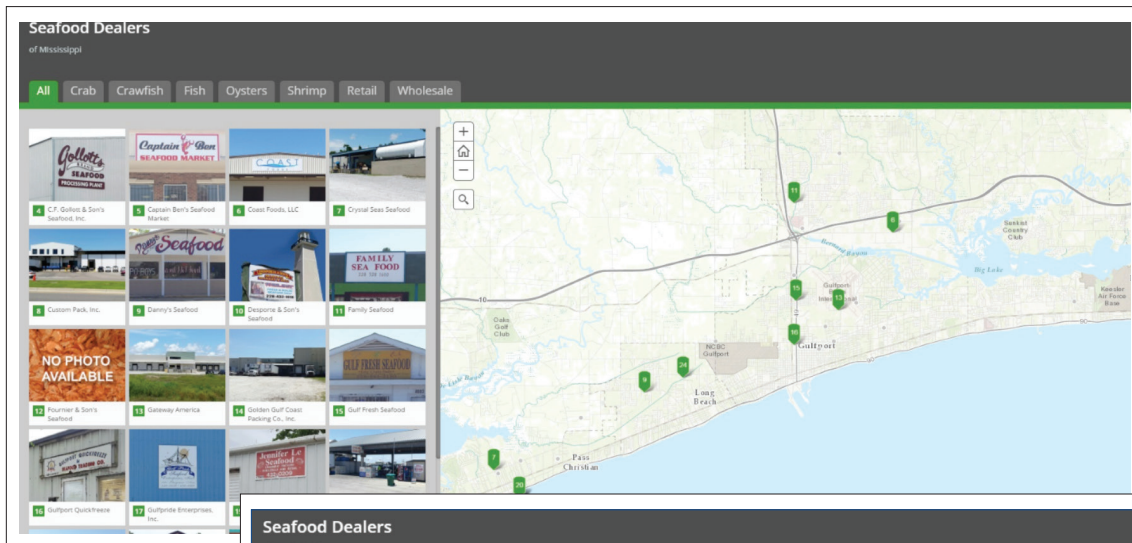
▲ Seafood Officer Jeff Davis conducts a sanitation inspection at a shrimp processing facility.

Interactive Processor Map

In an effort to promote the Mississippi seafood industry, the STB collected information to create a dealer/ processor interactive map. The map went live on the MDMR website in May 2017.

For all seafood dealers/ processors that elected to participate in the project, the map contains information such as operating hours, products handled, locations and contact information.

Please visit the interactive map at <https://goo.gl/U6w7C9>.



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If you have a questions, contact the Seafood Technology Bureau at 228-374-5000.