

Seafood Safety and Quality PDG

Names of Attendees: Keith Amoroso, Jeff Anderson, Marc Barrett, Sohini Bhatia, Preetha Biswas, Gleya Bledsoe, Kenneth Boyer, Marion Castle, Long Chen, Chen-Hsuan Chiu, Changsun Choi, Matthew Coleman, Sally Crowley, Mauricio Durigan, Kevin Edwards, Mario Gadanho, Xin Gao, Foivos Genigiorgis, Serena Giovanazzi, Fabienne Hamon, John Heller, Matt Igo, Todd Ireland, Whitney Jailliet, Jessica Jones, Rick Kanaby, Dallas Kantoci, David Kingsley, Kalmia Kniel, Lin Koh, Michelle Lovett, Joey Marchant, Edyta Margas, Douglas Marshall, John Merenick, Naim Montazeri, Tetsuya Mori, David Morrison, Chad Nelson, Mellonie O'Neill, HyunKyung Park, Si Hong Park, Salina Parveen, Frederic Pastori, Sophie Pierre, Suresh Pillai, Lori Pivarnik, Victoria Prunte, Maria Ramirez, Forest Reichel, Nancy Rubio, Angela Ruple, Dong Joo Seo, Subash Shrestha, Gregory Siragusa, Rafael Solis, Tori Stivers, Juming Tang, Anna Theil-Gangl, Jane Van Doren, Tushar Verma, Abigail Villalba, Lisa Weddig, Xinyao Wei, Jian Wu, Shuang Wu, Hongshun Yang, Robert Yarsulik, and Cynthia Zook. **Number of Attendees:** 69.

Meeting Called to Order: 1:00 p.m., July 9, 2017.

Minutes Recording Secretary: Foivos Genigiorgis.

Old Business: Approval of 2016 Minutes and recap of 2016 program proposals.

New Business:

Outgoing Chairperson Michelle Lovett opened the meeting by thanking everyone and acknowledging the work that Forest and Foivos have done in the past year to move the group forward during her busy work schedule.

Welcoming message was given from Forest Reichel who introduced IAFP Board Liaison Kali Kniel.

Kali thanked the group members for the efforts to promote the Association. The Association is in great shape with 262 exhibitors (new exhibitors were 22). Also, there is an increasing number of students that have joined. On a side note the board would like to:

- Encourage use of webinars.
- Find more ways to recognize students: Certificates and non-monetary awards to encourage participation.

Forest offered a thank you to members Tori Stivers, Jessica Jones, Lori Pivarnik and Lisa Weddig for their efforts to have two symposia approved:

- After 20 Years of Seafood HACCP, is Our Food Safer
- Seafood-associated Vibriosis: Turning the Trend Around

Reviewed proposed agenda:

- Association Meeting Guidelines
- Approval of 2016 Meeting Minutes
- Member Profiles – PDG
- IAFP Board Liaison – Kali E. Kniel
- 2016 in Review
- General Discussion – PDG Goals
- Topic Development
- IAFP Board Recommendations

Emphasis on PDG collaboration: Would like to increase member participation. Plan to develop tools for PDG collaboration (e.g., spreadsheets for program submissions). Also,

encourage webinars as a means to reach a broader seafood audience. Possible industry or association distribution and/or sponsorship.

Current questions:

- What are the goals of the seafood PDG?
- What type of information isn't available yet?
- How can the PDG better serve the committee members?

Program Proposals:

1. Matthew Coleman Florida Dept. of Agriculture: Looking at HACCP plans and CCPs outside of the regulatory requirements based upon customer and 3rd party requirements. How the inclusion of the non-essential CCPs are impacting effective monitoring of food safety CCPs? Also, industry experiences dealing with multiple regulatory agencies
 - how increasing layers of audits and regulatory agency approaches affect the industry. Instead of being exclusive, plans become cumulative and add confusion to the industry. Potential program: How to balance regulatory compliance and customer and 3rd party requirements in the food safety environment. Note: Discussion led to the question
 - Are people adding CCPs because of the catfish issue?
2. David Kingsley, USDA – Viral and Parasitic Foodborne Disease PDG: Seafood is regulated by the FDA – except catfish. This is presenting a challenge to industry and retailers in managing different regulatory structures. Differences between FDA and USDA in the matter of catfish? Different approach and implementation by FDA and USDA create disparity with regard to maintaining compliance with both agencies. Potential program: Due to time constraints, a webinar may be the only option to address the issue.
3. Parasites and other food safety risks associated with the consumption of raw seafood (e.g., sushi). There is a large collaborative opportunity for this topic. Input from individuals from Virus and Parasitic Foodborne PDG as well as the Pre Harvest and Safety PDG. It was also noted that allergens should be included due to allergic reactions from dead parasites. Another aspect for this topic is to add viral safety concerns in scallops. Hepatitis is a consideration from process water contamination. Potential program: Emerging hazards with the increased consumption of raw seafood.
4. Safe seafood handling beyond the producer. Safe seafood handling practices at the retail level. Recently the need became evident based upon a workshop held with retail outlets. Potential program: Safe seafood handling with broader reach to retailers and restaurants.
5. International regulations that impact the seafood industry. Global supply chain impacts the industry in many different ways. Regulatory requirements may differ based upon countries involved. Complexity of the regulatory environment can create roadblocks to effective compliance. Is there a means to navigate these regulations? What tools are available to track regulations that may vary by country – Potential collaboration with Food Law PDG and International Food Protection Issues PDG. Radiological hazards were also referenced. Potential Program:

Managing seafood compliance and food safety in an international supply chain and market.

6. Discussion on PDG goals: what would the members like to see? How could the PDG improve? This was an open question posed to members. Some responses were:
 - Is there any way to provide information of research by universities – resources for members?
 - How can we build a better communication system and method of involving members in the program development discussions of the PDG: What is needed to do to submit?
 - Try to improve contact with the group members. Call for members to contact with Chairs and Vice Chairs.
7. Fraud topic – mislabeling of fish that are related to toxins (e.g., ciguatera toxin) as non-related species substitution causing a food safety risk with unidentified hazards inherent to the species used for substitution. Requires more research to develop.
8. Emerging issues topic. Combine issues and widen the scope of the discussion – new products coming to table by restaurants: lionfish in Florida – direct harvester to retailer (issues may be omitted outside of food safety control structure). Seaweed: what are the issues/risks? – maybe the PDG could initiate a survey on emerging issues. Topic requires more development.
 - Topic Discussion Notes: Question – Any research data on issues from harvester directly to retailers? Food shipment directly to people's homes? Are there any regulatory gaps when harvesters are selling directing to retailers – YES, sometimes when this happens they bypass HACCP regulations. How do these exceptions affect seafood safety? For farms/ harvesters – is local better – Quality maybe, but is it safe to consume? How tribal knowledge affects this. Cottage industry discussion.

A PDG member commented that very little research on seafood this year – should we encourage support with development of scientist award to increase attention? Also, there have been some issues with incoming scientists from other countries perhaps impacting submissions in the realm of seafood research and food safety.

Meeting Adjourned: 2:44 p.m.

Recommendations to the Executive Board: None.

Next Meeting Date: July 8, 2018, Salt Lake City, UT.

Meeting Adjourned: 2:44 p.m.

Chairperson: Forest Reichel.