Making Ready to Eat Seafoods Safe
Alaska’s Seafood Industry

- Was focused on primary processing
- We made products for someone else who prepares them for the consumer
- Easy and safe
Alaska’s Seafood Industry

- Now many are making products that are ready to eat by the consumer
  - Smoked Salmon
  - Caviar
  - Seafood Spreads
Ready to Eat Seafoods

- Going directly to consumer means different concerns

- As primary processors, focus was on quality

- Freshness, bruises, soft flesh
Ready to Eat Seafoods

- With ready to eat products, the emphasis includes making it safe

- No one gets injured or sick

- Has to be the most important consideration
What is the problem?

- Pathogenic bacteria
- Parasites
- Chemicals
- Glass/Metal

- All these things can injure someone who eats them
Bacteria

- MOST IMPORTANT HAZARD!
- Listeria monocytogenes
- E. coli H7:O157
- Salmonella
- Staphylococcus aureus
- Clostridium Botulinum
Bacteria

- We have to make sure that these things don’t end up in the food because the consequences of making someone sick or killing them is bad.
Bacteria

- Can enter the plant on Employee’s shoes/clothing
- Carts, boxes, pallets
- Raw seafood
- Can live on Floors and drains
- Scrap or trash barrels
- Equipment
- Any surface that is not properly cleaned and sanitized
Food Poisoning Outbreaks

- Jack in the Box undercooked hamburgers (E coli)
- Ball Park Franks (Listeria)
- Mexican Cheese (Listeria)
- Fresh Imported Strawberries (E coli)
- Canned Salmon (Botulism)
How Do We Make Foods Safe?

- There are a lot of things going on in the plant that can make a food safe or unsafe.

- Four areas are really important
Food Safety Areas

- Sanitation --- How clean is the plant area, equipment, knives, floors and surrounding areas?

- Personal Hygiene --- How clean are the processors and are their personal habits acceptable?
Food Safety Areas

- Cross-Contamination --- Is the finished product kept safe from food safety hazards and any raw product?

- Processing Methods and Procedures --- How carefully is the product made?
Sanitation

- keeping all food contact surfaces clean

- keeping other critical areas clean - floors, box storage, etc

- keeping environment clean
Sanitation

- how problems occur
- poor cleanup
- not using sanitizers properly
- not washing down every two hours
- using sponges and rags
Sanitation

- how to prevent them
- proper cleanup
- measuring and using sanitizers
- doing a quick cleanup every break
- removing accumulated material
Sanitation

Step 1 - Remove all exposed products
Step 2 - Dry clean/sweep area
Step 3 - Wet area to be cleaned
Step 4 - Clean and scrub area
Step 5 - Rinse
Step 6 - Sanitize
Step 7 - Air dry/Store properly
Step 1 - Remove exposed finished products
Step 2 - Dry clean area
Remove food debris & other waste
Step 3 - Wet down area
Step 4(a) – Apply detergent
Step 4(b)- Scrub vigorously
Step 5 - Rinse
Step 6 - Sanitize
Step 7– Air Dry/Store Properly
Cleaning Tips

NEVER use high pressure hoses to clean drains, minimize use elsewhere
NEVER use compressed air to clean equipment
NEVER stack or nest tubs, totes, pans after they are cleaned and sanitized
NEVER let water spray on cleaned & sanitized surfaces such as those close to the floor while cleaning
Personal Hygiene

- keeping the people handling the product clean
- keeping their gear clean
- making sure there are no poor personal habits
Personal Hygiene

- how problems occur
- forgetting to wash your hands
- not using the hand dips
- dirty raingear, aprons and gloves
- not having your hair covered
- coughing on the product
Personal Hygiene

- how to prevent them
- good personal habits
- clean raingear and aprons
- washing hands and using dips
- personal responsibility
- establish good routines
Cross-Contamination

- contaminating finished product with raw product

- contaminating food contact surfaces after cleaning

- contact with contaminated materials like totes, pallets and packaging
Cross-Contamination

- how does it occur
- poor sanitation
- poor handling practices
- inadvertent activities
- poor personal hygiene
- not knowing it exists
Cross Contamination

- how to prevent it
- good sanitation
- good personal hygiene
- proper control of traffic flow
- awareness of potential causes
- looking at your system and making rules
Processing Methods and Procedures

- the physical layout and flow of making products
- how traffic flows through and near the area
- how air flows through and near the area
- what equipment is used and maintained
Processing Methods and Procedures

- how problems occur
- airflow
- pooling water/cracked floors
- forklift traffic
- poor barriers to bacteria
- poor upkeep
Processing Methods and Procedures

- how to prevent them
- always be aware of how you are handling the product
- make sure you are not doing anything different
- if a process works don’t change it
Final Words

- Producing safe ready to eat seafood products has a lot of responsibility

- It’s a battle with bacteria you cannot afford to lose

- Requires everyone’s participation